The COMPLETE

Practical COOK:

Or, A NEW

SYSTEM

Of the Whole ART and MYSTERY of

COOKERY.

Being a SELECT COLLECTION of

Above Five Hundred RECIPES for Dreſſing, after the moſt Curious and Elegant Manner (as well FOREIGN as ENGLISH) all Kinds of FLESH, FISH, FOWL, &c.

As alſo DIRECTIONS to make all Sorts of excellent *Pottages* and *Soups*, fine *Paſtry*, both ſweet and ſavoury, delicate *Puddings*, exquiſite *Sauces*, and rich *Jellies*. With the beſt RULES for PRESERVING, POTTING, PICKLING, &c.

FITTED FOR ALL OCCASIONS:
But more eſpecially for the moſt *Grand* and *Sumptuous* ENTERTAINMENTS.

Adorned with Sixty Curious COPPER PLATES;
Exhibiting the full SEASONS of the YEAR, and *Tables* proper for *Every Month*; As alſo Variety of *large Ovals* and *Rounds*, and *Ambogues* and *Square Tables* for CORONATION-FEASTS, INSTALMENTS, *&c.*

The WHOLE intirely NEW;
And none of the RECIPES ever publiſhed in any Treatiſe of this Kind.

Approved by divers of the Prime NOBILITY;
And by ſeveral MASTERS of the ART and MYSTERY of COOKERY.

By CHARLES CARTER,
Lately Cook to his Grace the Duke of *Argyll*, the Earl of *Pontefract*, the Lord *Cornwallis*, &c.

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BRITANNICUM
LADY BANKS.

To the RIGHT HONOURABLE

William - Anne Keppel,

Earl of Albemarle, *Viſcount* Bury, *and Baron of* Aſhford, *&c.*

THIS

TREATISE

ON THE

Noble ART and MYSTERY of COOKERY,

Is Moſt Humbly DEDICATED,

By His Lordſhip's moſt Obliged, and

Moſt Faithful Humble Servant,

Charles Carter.

TO THE

READER.

THE many Books already publiſh'd on the Subject of COOKERY, may ſeem, in the Opinions of ſome People, to render uſeleſs the preſent Undertaking: And indeed, were the Number of Books which treat of this Noble Art and Myſtery, the Conſideration, rather than the Worth and Excellency of the Matter, ſufficient Reaſon would not be wanting to countenance that Opinion.

BUT when 'tis conſider'd, that Variety and Novelty are no ſmall Parts of the COOK's Art, and that no Occupation in the World is more oblig'd to Invention; every Year, and every ingenious Artiſt conſtantly producing New Experiments to gratify the Taſte of that Part of Mankind, whoſe ſplendid Circumſtances make them emulous to excel in the Delicacies of this Myſtery, eſpecially when they exert their Wealth and their Magni-

ficence to entertain their Friends with grand *and* ſumptuous *Repaſts; it will be allow'd, that no Art can be ſaid leſs to have reach'd Perfection than this, and that none is more capable of Improvement; and, of Conſequence, that none can, with more Juſtice, challenge a Right to a kind Reception than Treatiſes of this Nature, which ſhall be found to be drawn up with* Art *and* Judgment, *and the Rules whereof ſhall be reduceable to the true Standard of* Practice *and* Experience.

FOR *my own particular, I would not be thought to extol the preſent Performance, becauſe 'tis my own, above what it will bear: But ſo much I think I owe to Juſtice, and to my own Character, as to declare, that this is almoſt the only Book that has of late Years been publiſh'd, the* Recipe's *whereof are the Reſult of the Author's* Practice, *and to which the Name of the Writer has been put without any other Conſideration than the Publick Service: And the little low Arts uſed by Perſons who have wanted to vamp up* Old Books, *and paſs them upon the World for* New, *with the Name of a* Modern Artiſt *prefix'd, who has had no other Hand in the whole, than the extending of it to receive Five or Ten Guineas for the Credit of his Name, are ſo well known, that I need not deſcend to Particulars on this Head; nor would I be thought to recommend my own Performances by depreciating thoſe of others. No, let* them *and* mine *too paſs the unerring Teſt of* Experience *and* Practice,

and

and ſtand or fall, according to their Uſefulneſs and their Merit.

THE *Reader will ſoon ſee, that tho' here is nothing omitted that may pleaſe thoſe who have not the* higheſt Taſte *of elegant Eating, yet that the following Rules are chiefly calculated for the more* Grand *and* Sumptuous *Manner of Entertainments; for 'twill be very eaſy for an* ordinary Cook, *when he is well-inſtructed in the* moſt Elegant *Parts of his Profeſſion, to* lower his Hand *at any time; and he that can excellently perform in a* Courtly *and* Grand *Manner, will never be at a Loſs in* any other. *And indeed the* more Sumptuous *Part of this Art is what has hitherto been moſt wanted to be handled; for while the Books on this Subject are ſtuffed with* affected Noſtrums, *which every one of the* leaſt Practice *knew before, and which even the humble* Scullion *was not unacquainted with; the* Maſters *of the Profeſſion have always ſtudy'd to keep to themſelves the moſt uſeful and noble Myſteries of their Art, and have thought that to reveal an important Secret in their Profeſſion, was to depreciate their Buſineſs, and render themſelves leſs uſeful to Themſelves: Which I muſt beg their Pardon for preſuming to ſay, is a Conduct and Manner of Thinking that appears to me very injudicious; for I would fain know, if the good* Execution *of the Buſineſs of a* Cook, *is not a very* capital *Part of his Profeſſion? For what ſignifies all the* Knowledge *in the World,*

World, if due Care be not taken to put that Knowledge *into* Practice *by a* happy Execution *of the* Art *of* Dreſſing; *and if the* Cook *knows not how skilfully to* blend, *to* ſeaſon, *to* alter, *to* diverſify, *and a Multitude of other Niceties, on every one of which, even the* minuteſt, *frequently depends the Succeſs of the beſt Endeavours?*

FOR *this Reaſon it appears to me as clear as the Sun, that if Gentlemen were made a little acquainted with ſome of the Sovereign Rules of this Noble Art, they would the leſs depend upon the* unartful *Management of a dark-proceeding, and often ignorant* Juggler, *who, under the Cloak of Reſerving to himſelf the Secrets of his Profeſſion, is only affecting a ſullen, and, perhaps, ſawcy* Pre-eminence *in his Way, to conceal his Ignorance; which, were it once diſcover'd, his Noble Maſter would not, for the Sake of ſaving a few Pounds* per Annum, *reject a* thorough-pac'd *Artiſt, and ſuffer a* Raw, *and perhaps* Tavern-bred Dabbler *in the Science, to waſte and deſtroy the moſt* coſtly Ingredients *to no manner of Purpoſe; and ſo, of Conſequence, a* due Value *would be put upon the* thorough-bred *Artiſt. And, indeed, 'twas always my Opinion, and I have had Reaſon, on many Occaſions, to confirm it to be right, that in* all Occupations *that purſue an* honeſt *and* fair *Intention, the leſs of* Myſtery *the Operator aſſumes, the more* Pleaſure *he gives his Principal, and the better* Gratification *he reaps himſelf; beſides the Satisfaction he receives in have-*

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ing remov'd all dark Suſpicions of unfair Practice, *and finding himſelf eas'd of the Trouble of* explaining *himſelf upon every ſlight Occaſion.*

AND *indeed to this* aſſuming Ignorance *of ſome, and* impolitic Reſervedneſs *of others, is it owing, that a good* ENGLISH COOK *is often ſlighted, and ſome of our moſt* hoſpitable Noblemen *and* Ladies *cannot think themſelves well ſerv'd, 'till they have ſent to a neighbouring Kingdom for a* Cook, *who indeed, by the* Poverty *of his Country (compar'd to ours) and the* Variouſneſs *of Humour of its* flippant *Inhabitants, whoſe* Gouſts *are perpetually* changing, *is puſh'd ſo much upon his* Invention, *that he may ſometimes be allow'd to ſurpaſs (on* Engliſh *Materials eſpecially) with his* mimicking Vivacity, *the* ſounder-taught *Native, eſpecially where* Nature *is to be* diſguis'd *and* loſt *in* Art, *and the Palate is to be* puzzled *rather than* pleas'd.

Theſe Reaſons will excuſe me to my Brethren for exploring the Myſteries of a Profeſſion, that muſt be the more valu'd, *the more 'tis* known: *And indeed, the kind Reception my Endeavours to pleaſe my ſeveral Noble Maſters whom I have ſerv'd* Abroad, *as well as at* Home, *and who have been pleas'd to prefer me to the* Cooks *of other Nations, merits my moſt grateful Returns. Particularly, I pride myſelf in the Satisfaction I have given to the brave and hoſpitable General* WOOD, *whom*

I had the Honour to ſerve in ſome of his Glorious Campaigns in Flanders, *and who inſpir'd me to emulate, in my mean Way, as much to ſurpaſs a* French Cook, *as he did a* French General: *As alſo in the Pleaſure I had the Honour to give the excellent Lord* WHITWORTH *in ſeveral of his ſplendid Ambaſſies, particularly to* Berlin, *the* Hague, *&c. as alſo to Eſquire* POLEY, *formerly Envoy from the Crown of* England *to the Illuſtrious Court of* Hanover; *and to his Excellency General* WADE *in* Spain *and* Portugal, *about the Year* 1710. *And in the Honour I have had in ſerving his Grace the Duke of* ARGYLL *at* Home, *as well as my Noble Lords* PONTEFRACT, LEMPSTER, CORNWALLIS, *and other Truly Noble Peers, whom I might preſume to enumerate: All which has given me Opportunities to get an Inſight into the* Cuſtoms *and* Modes *of different Nations, and to chuſe, with ſome Diſtinction, from all, what might gratify the moſt* elegant *and* various *Taſtes: To ſay nothing of the Foundation given me by my late* Father, *(to which, however, I am moſt indebted) who was excellent in this Profeſſion, and had extracted the* Quinteſſence *of the Art from a long Race of Predeceſſors, all* practical Cooks *of ſome Eminence.*

THE *Reader will forgive me this, as it may ſeem a little too Vain-glorious; and which I think no otherwiſe excuſable, than as it lets him into what he may expect from the following Collection; which I preſent to the Publick,*

Publick, as the Genuine Performance *of my* Father *and* Self, *all the Rules* try'd *and* experienc'd, *and which have had the good Luck to be* applauded *by our reſpective Principals.*

I AM *ſo much unus'd to Addreſſes of this Nature, that I have already run myſelf out of Breath, and ſhall not take up too much of my Reader's Time; but however think it neceſſary to point out particularly the Excellence of a few of the following* Recipe's, *which may ſerve as a brief Specimen of the Goodneſs of the reſt; and ſhall particularly hint, that the Rules given in Page* 3. *for making* Olio's; *thoſe in Page* 5. *for* Terrenes; *the Three ſeveral Ways for* Cray-fiſh Pottage *in Pag.* 23, 24, 25. *thoſe for* Biſques *in Page* 7. *for* Pocket-Soup *P.* 8. *for* Hams, Dutch-Beef, *and* Mutton Ham-faſhion, *Page* 201; *and for* Checquer'd *and* Rib-band Jellies *in Pag.* 178, 179. *are among thoſe that I would principally recommend as the Choiceſt, the Richeſt, and moſt Valuable of their Kind, and what cannot fail, with any tolerable* Care *and* Skill, *to give the greateſt* Credit *to the* Operator, *and the higheſt* Satisfaction *and* Delight *to the* Taſter.

AS *to the* Plates, *which I have given ſo unexampled a Variety of, I am perſuaded thoſe of the* SEASONS *will be found particularly uſeful, as they exhibit, at one eaſy and clear View, all that's neceſſary and can be pro-*

cur'd in every Month throughout the Year, to adorn and embelliſh, and even to conſtitute the Eſſence of the grandeſt *Entertainment, and which are the* Foundation, *and, at the ſame time, the* Epitome, *of all the ſucceeding Plates: And indeed, my late much-valu'd Friend Mr.* AUSTIN, *Maſter of* Pontack's *in* Abchurch-Lane, *who was an excellent Judge in this Noble Art, was ſo well pleas'd with them, that he requeſted a Copy of me, which he very much eſteem'd, and gratify'd me for it, in a manner as anſwerable to his Spirit, as it was ſuperior to my Expectation.*

BY *Help of theſe numerous* Plates, *a Nobleman or Gentleman will be enabled at a View to pick and chuſe what Services he likes for any particular Occaſion: And his Choice will, by this means, be, in a manner, recorded for his future* Change *or* Imitation; *and a* Bill of Fare *naturally ſettled to his Hand on all the* various Occaſions *that may occur throughout every* Stage *of his* Life, *and thro' every* Advance *of his* Fortune, *his* Honour, *or his* Felicity, *or on any ſuch* choſen Days *as he may deſire to celebrate or diſtinguiſh by particular Marks of his* Joy, *his* Gratitude, *his* Pleaſure *or* Grandeur, *in the* moſt elegant *and* ſumptuous *Entertainments.*

THEY *are, beſides, methodically diſpos'd as well for* Second *as for* Firſt Courſes, *to fit a Nine-Diſh Table Oval, with all manner of Varieties in Seaſon: Together with*

with Changes *for* Pottages *and* Diſhes *for the* Side-Board, *the Names of every Diſh being inſerted in the* Circles. *They begin with the Month of* March, *that being the* Spring-Month, *which may be ſaid to uſher in the whole Year: And all is perform'd in ſo exact a Manner, that infallible Methods are thereby pointed out for* ſettling a Table *in the moſt beautiful and elegant Manner, beyond the Power of Miſtake; ſo that all other Direction and Aſſiſtance, which at great Entertainments, is generally the Buſineſs of a particular Officer deputed for that Purpoſe, is thereby render'd unneceſſary.*

To *render the whole intelligible to the* moſt Unskilful *in this Noble Art, I have given, at the latter End of the Book, a brief Explanation of the* Foreign *or* Technical Terms *that occur throughout the Work; and as I have alſo added in* Alphabetical *Order a Table of the* Contents *of the* Book, *pointing to the* Pages *where each* Recipe *may be found, the Reader will eaſily be able to refer, by means of the ſaid Table, to any Diſh mentioned in the* Plates, *which renders the whole Performance ſo complete, that all manner of Embarraſs or Difficulty is prevented.*

On *the whole, I may venture to ſay, there is nothing of this Nature extant equal to it: Which I may be the bolder to aſſert, becauſe no eminent* Practical Cook *before, ever cared to publiſh what he knew of the Art; and*

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tho' one or two Pieces have been publiſh'd under the Name of diſtinguiſh'd *Artiſts, which I will be ſo tender of the Property of others, as not to mention; yet 'tis well known, they never inſerted any thing material in them; but, for the Sake of a* Premium, *lent their Names to the Pieces; as one of them, in particular, often declar'd to me and others, on reproaching him with giving his Approbation to Compoſitions unworthy of it. But this I might have ſpar'd, having hinted it above; and I refer alſo to what I have ſaid already, to excuſe my ſelf to my Brethren of the Art, for the Diſcoveries I have made of ſeveral* valuable Secrets; *which, for the Sake of the* Reputation *of my* Practice, *I thought myſelf oblig'd to give, as I was prevail'd upon to appear in this* public Way, *or elſe to let the whole Performance ſtill continue* Private: *And they'll perceive, as I hinted, that the Art depends ſo much upon* judicious Practice, *that there will be always Room enough for an* experienc'd thorough-bred Cook *to meet with due Encouragement, let Gentlemen have what Inſight they will into the Myſtery.*

ONE *thing I may take upon me further to ſay, and with that I'll conclude; So noble a Market as* Leadenhall, *the fineſt in the World, as well as ſeveral other well-furniſh'd Public Markets about this great and opulent Metropolis, afford ſuch continual Supplies for the Table, that no* Cook *can be at a Loſs for Elegancies of*

every Kind, *while he is near the Town, to gratify the moſt extenſive Wiſh, and to indulge the moſt profuſe Spirit of Hoſpitality. But there are* Seats *of the* Nobility *and* Gentry *ſo* incommodiouſly *ſituated, even in this Land of Plenty, at ſuch* Diſtance *from any conſiderable* Market, *and the* Seaſons *of the* Year *may at ſome Times be ſo unpropitious for celebrating ſome* wiſh'd-for Occaſions, *that the* Gardens, *the* Fiſh-Ponds, *the* Parks, *the* Warrens, *and adjacent* Farm-Yards, *may be all inſufficient to furniſh out that* ample Variety, *which may be neceſſary to ſet forth to Advantage the* Magnificence *and* Splendor *of the Noble Benefactor. What in this Caſe can be done, if there be not an* ingenious Cook *to* vary *and* diverſify? *And who by his* Invention *can ſupply the* Deficiency *of the* Seaſon, *and* Incommodiouſneſs *of the* Situation; *and by that means, as it were,* Create *New Diſhes to gratify the Palate, and who can make the almoſt-unknown* Vegetables, *by his* Skill *in* Dreſſing, *contributory to his Art?* ——*Several of the enſuing* Recipe's *will promote the* Invention *of ſuch a* Cook, *and he cannot wiſh for a better* Aſſiſtant *than he will meet with in this neceſſary Treatiſe.*

S. L. Banks 1816.

The COMPLETE

Practical COOK.

Being a New and Universal SYSTEM of

COOKERY.

THE First Part of the most rare and noble ART and MYSTERY of COOKERY, is the BOILING PART, from which is compos'd all Sorts of boil'd Meats and Made-Dishes, proper for all FEASTS and ENTERTAINMENTS, such as, *Olio's*, *Terrenes* and *Bisques*, *Pottages*, *Soops*, *Corbullions*, *Bullions*, *Puries*, *Coolio's*, *Royals*, *Dobes*, *Poveroys*, *Castroles*, *Alamodes*, *Sattoots*, *Marrianates*, *Ragoufts*, *Fricaffies*, and *Haffhes*, and many others. The chief Source of this Part of COOKERY is the Strong Broth Pot; for a good Stock of strong Broth well made, and good Gravies well drawn off, are very principal Ingredients in the compoſing of all Made-Dishes of boil'd Meats; and a curious *Cook*, that has a good Fancy, shall find out many *Novelties*, hitherto unknown, and *Add* much to COOKERY; so that future Ages will be ever finding out of new Rarities, insomuch that no one Man will be able to say he is the *best Cook*, or has attain'd to the Full of this most noble *Art* and *Mystery*.

To make a STOCK *of* STRONG BROTH *of* FLESH.

TAKE a Leg of Beef, a Knuckle of Veal, and a Neck of Mutton; waſh all well: Put a large Pot on the Fire with fair Water, and then charge the Pot with your Meat: When it boils take care to ſcum it well; put in a Carrot or two and a Turnip, a good Faggot of Sweet-herbs, ſome whole Onions peeled, and ſeaſon it with whole Pepper, Salt, ſome Blades of Mace, and ſome Cloves ſtuck in a Piece of Bacon; boil in it the Cruſt of a *French* Manchet, and when it is well boil'd, ſtrain it out for Uſe.

To draw GRAVY *of* VEAL, BEEF, *or* MUTTON.

TAKE Part of a Buttock of Beef, a Fillet of Veal, or a Leg of Mutton; cut it in Collops as thick as your little Finger, and hack it well: Take a broad Stew-Pan, and lay in the Bottom ſome Butter and ſome Slices of Bacon, then lay over your Beef, Veal, or Mutton; cut three or four large Onions in Slices, and lay over, and a Carrot ſlic'd; you may ſtrew over a little fine Flower, or not; ſet it over a moderate Fire, and let it ſtove, being cloſe cover'd, till it be very brown, ſtirring it ſometimes to keep it from burning; and when it is work'd very brown you muſt put in your Broth, as much as you have Occaſion for, that is, as much as your Meat will brown, and give a good Colour to: Let it boil pretty well; put in a Faggot of Sweet-herbs, and when boil'd ſlice in a Lemon, and ſtrain it out for your Uſe. A good Pan of Meat will make ſix Quarts or two Gallons of good Gravy.

To make an OLIO PODREDA, *or Spaniſh* OLIO.

TAKE Beef, Pork, Veal, Mutton, of each two Pieces of a Pound apiece; lard half of it with groſs Lard, ſeaſon'd well; roaſt it brown till half enough: Then take ſeveral Sorts of Fowl, *viz.* two Pheaſants, four Partridges, two Ducks, four Teals, four Woodcocks, four Plovers, four Chickens, four tame Pigeons, eight Squabs, eight Snipes, 36 Larks; lard half this with ſeaſon'd Lard; roaſt half your Fowl off brown till half ready; then take ſeveral Sorts of Roots and Herbs, as Carrots, Turnips, Parſnips, Cabbage, Sellery, Endive, Cabbage-Lettice, and Cardoons or Sherdoons, Savoys, Leeks, Onions, and any Roots or Herbs you can get, according to the Seaſon of the Year; cleanſe and blanch all theſe off, tying your Sellery, Endive, and Leeks in Bunches; then have in readineſs Artichoke Bottoms ſcalded, Cheſnuts, Piſtachoes, and *Spaniſh* Peaſe blanch'd, Morelles and Trouffles blanch'd; then have in readineſs Hogs-feet and Ears ſcalded off, Cocks-combs blanch'd, Andoolies and *Bolonia* Sauſages: Then take a large Pot or Chafer, and lay in the Bottom ſome Slices of *Weſtphalia* Ham, or other good Bacon; then lay in a Row of Roots and Herbs, and then lay in your Mutton, Beef, Pork and Veal, then more Roots and Herbs, Andoolies, *Bolonia* Sauſage, ſome Cheſnuts; then lay over your largeſt Fowl, then Roots and Herbs again, ſcattering up and down Cheſnuts and *Spaniſh* Peaſe; then your leſſer Fowl in Rows, and Roots and the other Ingredients between, and your ſmalleſt Fowl on the Top; fill it up with good ſtrong Broth and Gravy, ſeaſon it with a little whole Pepper, a Blade or two of large Mace, a few Cloves, and three or four Cloves of Garlick tied up in a little Bag together; put it over a gentle Fire, and let it ſimmer and infuſe three or four Hours, then tincture it with a little Saffron, tying it in a fine Rag: When done enough, take all out carefully as you can; you muſt make a Rim of

Forc'd-meat about your Diſh, and harden it; put a Ring in the Middle of the Diſh, and lay ſome clean Splits acroſs; ſet your Diſh over a Stove, put ſome Slices of Manchet dry'd in the Bottom, fill it up with the Broth: Then lay your Meat and Herbs in Rows, as it was ſtov'd, the ſmalleſt at the Top; then you muſt have a Ragouſt of Pallats, Sweetbreads, Lamb Stones, if in Seaſon, and Morelles, Trouffles, Muſhrooms, *Spaniſh* Peaſe, Piſtachoes, Artichoke Bottoms diced; all ragou'd in good Gravy; ſome Cocks-combs: Head it over with this, and ſerve it away. Garniſh with ſliced Lemon.

An HOTCH-POTCH.

TAKE of Beef, Veal, Mutton and Pork, of each two or three Pieces of about a Pound each; paſs it off brown in a Pan, or on a Spit: Then ſcald off ſome Onions, Cabbage, Savoys, Carrots, Turnips, Sellery and Endive; then brown off a Piece of Butter, thicken it with fine Flower, put to it ſome good ſtrong Broth: Put in your Meat with a Piece or two of Bacon ſtuck with Cloves, cover it with your Roots and Herbs, ſeaſon it all well with Pepper, Salt, Cloves and Mace: Put in a Faggot of Sweet-herbs and Parſly; fill it up with ſtrong Broth, and let it ſtove moderately 'till very tender: Then make a Ragouſt of fry'd Carrots, Turnips and Onions, and a few Pallats ſlic'd, and Sweet-breads dic'd; Ragouſt with good Gravy, and put firſt your Cabbage, Roots and Herbs in the Bottom of your Diſh: Lay on your Meat; fill it up with Broth, and head it with your Ragouſt; garniſh with Forc'd-meat, Carrots, Turnips, and Slices of Lemon, and ſo ſerve it up hot to the Table.

POTTAGE SKINCK.

LET your ſtrong Broth be of a good Subſtance, and then take half Broth and half Gravy, as much as your Occaſion requires; boil it up with a Sellery-Root or two, and a Parſly-Root: Take out the Roots when boil'd, for there is no Herbs or Roots ſeen in this Pottage: Boil up in it likewiſe a Faggot of Sweet-herbs, ſome whole Onions, a Piece of Bacon ſtuck with Cloves: Strain out all theſe, and then thicken it with Brown-bread grated; boil it as thick as Cream, then tincture it pretty well with Saffron, and bruiſe in a Clove of Garlick; put in ſome Bread fry'd in Dice, lay in ſix or eight Marrow-bones trim'd neatly; lay here and there ſome Lumps of Marrow fry'd in Batter, and ſo garniſh with Toaſts, Reſoles of Marrow ſavoury, and ſliced Lemon; and ſo ſerve it away hot to the Table.

To make Roaſted GRAVY.

TAKE of Beef, Veal, or Mutton, cut it in Pieces of about a Pound in a Piece; broach it and roaſt it till it be three parts enough; baſte it when you lay it down, and flower it when done very brown; cut it in Pieces, and put it into ſome warm ſtrong Broth; ſlice in a Lemon, and an Onion, and put in a Faggot of Sweet-herbs; cover it cloſe, and let it ſtand till the Broth has taken the Browning off; then ſtrain it out for Uſe: This Gravy muſt not be boil'd, only warm'd, and ſo uſed.

TERRENE LA SAVOY.

TAKE of Beef, Veal, Mutton, Pork, a Pound and half of each; cut each Piece in half, and lard all with groſs Lard ſeaſon'd with Pepper, Salt, Cloves, Mace, Nutmeg, Thyme and Parſly

Parſly minc'd; then take one Pheaſant, one Duck, two Partridges, two Teal, two Chickens, ſix Squabs, eighteen Larks; lard all with ſeaſon'd Lard, but not too thick; roaſt all this off brown at a quick Fire till half ready; then have the Rumps of Mutton, four of them half boil'd down; then cut ſome Collops of Veal, and hack them, do not cut them too thin; cut ſome Slices of Middling Bacon: Then have in Readineſs ſome Cabbage, Savoys, Turnips, Carrots, Sellery, Endive, large Onions, all ready blanch'd off; then have Pallats, Sweet-breads, Cocks-combs, all blanch'd, the Pallats ſlic'd, and the Sweet-breads dic'd; then ſome Artichoak-bottoms, ſome Cheſnuts and Piſtachoes blanch'd, ſome good Forc'd-meat, and an Andooly or two: Then take a large glaz'd Veniſon Pot that is well ſeaſon'd, and firſt lay in the Bottom of the Pot ſome Slices of Bacon to cover the Bottom; then lay over your Veal-Collops, and waſh them with a Yolk of an Egg; then lay on the Rumps of Mutton; then lay in ſome Balls of Forc'd-meat, ſome Cabbage, Carrots and Turnips, cut in Pieces, ſome Sellery and whole Onions, Cheſnuts, Pallats, Sweet-breads, Cocks-combs, ſome Morelles and Trouffles blanch'd, ſome Slices of Andooly: Then lay on your Beef, Veal, Mutton and Pork, and then another Row of Roots, and other Things as before, ſeaſoning all as you go: Then lay your largeſt Fowl, with the ſame Ingredients between, the leaſt towards the Top: Then have a Partridge, a Chicken and a Pigeon three parts roaſted; pull them to pieces, and beat them ſmall in a Mortar, Bones and all; beat with them a *French* Manchet ſteep'd in Gravy: Put good Gravy to it, and ſtrain it out through a Strainer; then make a Ragouſt of Old Onions, and put to what you have ſtrain'd out; boil it together, and ſtrain it; lay over your Fowl in the Pot the ſame Ingredients as you did all along; fill up your Pot with Gravy; cover it over with Beef, Cale, or Suet ſliced; cover it with a Piece of Paſte, and bake it in a gentle Oven three Hours and a half, then take it out; take off the Paſte, pour out all the Gravy and Fat, and put the Gravy into your ſtrain'd Ragouſt,

and

and fill up the Pot again; take all the Cale or Fat off clean, then lay over ſome Sweet-breads dic'd; ſome Artichoak-bottoms ſlic'd, ſome Cocks-combs, Morelles and Trouffles ſome Piſtachoe-Nut Kernels blanch'd, and ſome Heads of Aſparagus ſcalded, and, if in Seaſon, ſome Green Peaſe ſcalded: Then take the Pulp of good Peaſe boil'd off and ſtrain'd; put to the Pulp a little Gravy, and head all over with this Coolio of Peaſe: Set it in the Oven half an Hour, cover it, then take it out, ſhake it together, and ſerve it to the Table, with a pinch'd Napkin round the Pot.

A BISQUE *of* PIGEONS.

TAKE a Dozen of Squab Pigeons, but if very ſmall take two Dozen, according to the Bigneſs of the Diſh you deſign for your Biſque: Firſt take Sellery, Endive, Sorrel, Spinach a good deal, ſome Lettice, ſome Onions; cut theſe, but not too ſmall; paſs them in brown Butter very well, the Butter thicken'd with a little Flower; put to them good Gravy, and ſlice in a *French* Manchet; boil it up very well, and then force it through a good Strainer; then ſtove your Squabs up in Gravy, ſtove with them ſome forc'd Lettice and Cabbage Lettice; you may force your Squabs, and ſtove them very well down: Then make a Coolio thus; brown a Piece of Butter, and thicken it a little, put in what you ſtrain'd, and put into that ſome Pallets ſlic'd very thin, ſome Sweet-breads cut in ſmall Dice, ſome Cheſnuts roaſted and blanch'd, ſome Piſtachoe Kernels blanch'd, and ſome Heads of Aſparagus, ſome Roots of Sellery boil'd off and cut in Dice; put in Cocks-combs, and ſtove all well together; then fry ſome Lumps of Marrow roll'd in Eggs, have ſome Reſoles of Marrow ſavoury fry'd off or bak'd; firſt put Cruſts of *French* Manchets dry'd in the Bottom of your Diſh, ſtove it with the Gravy your Squabs are boil'd in, lay over your Squabs, cut your Lettice in Quarters, and lay about the Squabs; then head all over

over with your Coolio, and lay up and down among your Squabs the Lumps of fry'd Marrow: Garniſh with Reſoles, ſome Slices of broil'd Bacon and ſlic'd Lemon, and ſerve it away very hot to the Table.

POTTAGE LA ROY.

TAKE two young Fowls or Pullets, and roaſt them till three parts ready: Take all the white, brawny Part of the Breaſt and Wings, and mince it as fine as you can; put to it ſome good Gravy, and ſome ſcalded Parſly minc'd; put in an Ounce of Sagoe, and ſtove this up together till the Sagoe grows tranſparent; then ſet it by; then take ſome Sellery, Endive, Sorrel and Lettice, a little of each; mince it pretty ſmall, and an Onion with it; paſs it in brown Butter thicken'd; put to it when tender, half ſtrong Broth, half Gravy, and ſtove your roaſted Fowl down in it; take the Legs and Carcaſs of your other Fowl, and beat them well in a Mortar; put to it ſome Gravy, and force the Quinteſſence through a Strainer; put it to your minc'd Fowl and Gravy; put in your Diſh Slices of *French* Manchet dry'd, ſtove it tender with your Pottage; put your Fowl in the Middle, and then heat your Coolio very well, and put into it a minc'd Sweet-bread; draw it up with the Yolks of three or four Eggs, and head your Pottage all over with it; garniſh with ſcalded Spinach or Lettice and ſlic'd Lemon; ſo ſerve it hot.

To make POCKET SOUP.

TAKE two Legs of Veal, firſt cut off the Knuckles, then cut the reſt into Pieces, and two Necks of Mutton, and ſtove all four Hours; then ſeaſon with Pepper, Salt, Cloves, and Mace, and a Faggot of Thyme, and two Pounds of good *Weſtphalia* Ham; then ſtrain all off clear; then put in your Knuckles of Veal in a Pot with a Skrew-top, and ſimmer it two Hours

Hours more. This Quantity will make one Gallon as ſtrong as Size: Uſe it as you want it.

POTTAGE LA REINE.

TAKE ſix Partridges, and roaſt them three parts ready; take all the Breaſts off, leaving the Legs and Bodies whole; take the brawny Part of three, and with two Sweetbreads ſet, and as much more Marrow as Meat; mince it very well, ſeaſon it with Pepper, Salt, and Nutmeg, a little Thyme and Parſly minc'd, a little Onion or Shallot, and then beat it well in a Mortar, and then work it up with ſome grated Bread, a little Cream, and the Yolks of three or four Eggs; then waſh the Inſide of the Bodies of your Partridges with the Yolks of Eggs, and fill up the Place vacant with this Forc'd-meat; waſh them over with Eggs, and bake them in a gentle Oven, or *French* Oven: Take the brawny Part of the other three Breaſts, and mince it very fine, and ſave it; take half a Pound of *Jordan* Almonds, blanch them, and beat them very fine in a Mortar, putting ſometimes Water to keep them from oiling; then put ſome good clear ſtrong Broth to them, and force them through a Strainer; then beat two Sweetbreads ſet, and with ſome Broth force them likewiſe through a Strainer; then take Sellery, Endive, Spinach, a little Sorrel, an Onion or two; cut the Herbs, but not ſmall; paſs them in brown Butter thicken'd till very tender, put to them ſome good Gravy, as much as you think will fill your Diſh; ſtove it up well, and ſtrain it from the Herbs, forcing what Goodneſs you can from the Herbs with it; then put in a Pallat ſlic'd mighty thin, and a Sweetbread dic'd ſmall, and a few ſmall Forc'd-meat Balls; ſtove it up; lay *French* Manchet ſlic'd and dry'd in your Diſh; ſtove it tender in this Soup; then lay in your Partridges, fill up your Diſh; lay ſome ſcalded Lettice and Roots of Sellery between your Partridges; ſtick three of the Breaſts of your Partridges over with blanch'd

Almonds whole, and then ſtove up your Coolio of the minc'd Partridge, Almonds, and Sweetbreads, and head your Pottage all over with that in Rings, and it will marble very finely: Garniſh with ſcalded Sellery, Forc'd-meat ſlic'd, and ſlic'd Lemon, and ſerve it away hot.

POTTAGE DE JACOPINE.

TAKE a Capon, and roaſt it off, and then ſlice *French* Manchet thin; lay it in the Bottom of your Diſh, and ſtove it with good Gravy; you muſt have grated two Pounds of the beſt Parmazan Cheeſe: When your Bread is ſtoved, you muſt ſtrew all over it as much Cheeſe as the Thickneſs of a Half Crown; then with a hot Iron toaſt it over; then put in more Gravy, another Laying of Bread, and then more Cheeſe: Do this four or five Times till your Diſh be full; lay in your Capon, and cover his Breaſt with Parmazan thick, and brown it likewiſe: Garniſh with poach'd Eggs, cover them with Cheeſe, and toaſt them over, put ſlic'd Lemon round, and ſerve it away hot. This Pottage is likewiſe call'd *Pottage la Fromage.*

POTTAGE ROTTALINE.

TAKE Sellery, Endive, Spinach, Sorrel, a good Onion, and cut theſe pretty ſmall; paſs them in brown Butter thicken'd till tender; put to them half Broth, half Gravy; put in ſome Cocks-combs, ſome Sweetbreads dic'd ſmall, two Ounces of Sagoe, and ſome Piſtachoe-Nut Kernels blanch'd; ſtove all well together: Half roaſt a Couple of Ducks, and ſtove up with it; ſtove *French* Manchet dry'd, and put in the Bottom of your Diſh; lay in your Ducks, and fill your Diſh with your Pottage; have ſome Sagoe ſtov'd up in Broth thick and clear; mingle it with the Yolks of two or three hard Eggs minc'd, and lay it up and down in Spoonfuls all over your Pottage, and garniſh with

with Reſoles of Forc'd-meat, Savory, ſcalded Spinach and ſlic'd Lemon: Serve it away hot.

POTTAGE PROFATRELE.

TAKE of Sellery, Endive, Spinach, Sorrel, Leeks, or Onions, ſome Cabbage; cut it not ſmall, and boil it up in good ſtrong Broth; ſeaſon it with a little whole Pepper and a Piece of Bacon ſtuck with Cloves; boil in it ſome Slices of *French* Manchet, and when 'tis all very well boil'd, ſtrain it out well from the Broth, take out the Bacon, and beat the reſt very well in a Mortar; roaſt off three Pigeons, and cut them to pieces, and beat them likewiſe in the Mortar, put good Gravy to it, and force all the beſt of it thro' a Strainer; put this to the Broth you ſtrain'd before; put in half a Dozen of Pigeons truſs'd to boil, and force the Bellies; put in a few Pallats ſlic'd, a fine Sweetbread or two dic'd, and ſome round ſmall Vermajel, or Mackroon; ſtove it well, and ſtove *French* Manchet in Gravy: Put in your Pigeons, and fill your Diſh with the Pottage; garniſh with ſcalded Cabbage ſtoved in Gravy, Slices of Bacon, and ſliced Lemon, and ſo ſerve it away hot to the Table.

PURY *of* CHICKENS.

TAKE Green Peaſe, and boil them down, and boil with them ſome Charvel, a little Sellery, Parſly, and a little Mint, ſome Sweet-herbs and Onions, ſeaſon with whole Pepper, Salt, a Blade or two of Mace, a Piece of Bacon ſtuck with Cloves; boil all well together, ſtrain it out, and pulp the Peaſe, with the reſt, for the Flavour; boil off a great deal of Spinach in ſtrong Broth, with a *French* Manchet ſlic'd; ſtrain it out, and beat it well in a Mortar; put to the Broth, and force out all the Juice through a Strainer; put your Pulp and this together, and ſome Gravy; boil it up with ſix ſmall Chickens, three forc'd; ſtove *French* Manchet

in Gravy; put on your Chickens, then your Pottage; head it with a few Peaſe ſtov'd green; garniſh with Spinach and Lemon.

POTTAGE *of* DUCKS, *Brown.*

FIRST take your Ducks and half roaſt them, then take Sellery, Endive, Spinach, Sorrel, and Onions; cut them, but not too ſmall; paſs them in brown Butter thicken'd, till very tender, put to them half ſtrong Broth, and half Gravy: Put in your Ducks, and ſtove them up till they are enough, then make a Coolio with ſome good Gravy thicken'd; put in ſome Carrots and Turnips dic'd and fry'd off brown; put in a Pallat ſlic'd thin, and a Sweetbread or two dic'd, and a few Cocks-combs cut in halves: Stove theſe together, and diſh your Pottage on *French* Manchet dry'd and ſtov'd; put on your Ducks, and head it all over with the Coolio: Garniſh with ſcalded Sellery, fry'd Bacon ſlic'd, and ſlic'd Lemon, and ſerve it hot.

POTTAGE *of* HARE.

TAKE a large young Hare, or two Leverets, roaſt them off till enough, cut off the Heads, and as far as below the Shoulders, which Part ſhould be larded before you roaſt them; then take the Fleſh of the hinder Parts, and take the beſt and tendereſt Part of it, and mince it very fine, and lay it by; take the Bones and Refuſe, and beat it very well in a Mortar, with a *French* Manchet ſteep'd in Gravy: Put more Gravy to it, and force it, with all the Goodneſs, through a Strainer; put to it your minc'd Hare, and make a Coolio of this to head your Pottage; then take ſome Spinach, Sorrel, and Lettice, and a little Charvel, and an Onion; mince this, and paſs it in brown Butter thickned till tender; put to it half ſtrong Broth, half Gravy; ſtove it up well; ſtove *French* Manchet in Gravy; lay in the fore Parts of your Hares; put a few Forc'd-meat Balls in your Pottage; fill

up

up your Diſh, and head it with your Coolio: Garniſh with ſcalded Spinach, Forc'd-meat and ſlic'd Lemon.

POTTAGE SANTHY.

TAKE Sellery, Endive, Sorrel and Onions; mince theſe, and paſs them in brown Butter thickned till tender; put to 'em half Broth, half Gravy; put in Forc'd-meat Balls, ſliced Pallats, Sweetbreads dic'd, ſome Cocks-combs cut in Pieces; have in Readineſs a Knuckle of Veal boil'd, or a Fowl; ſtove *French* Bread in Gravy; fill up your Diſh with the Pottage, and put your Veal or Fowl in the Middle, and lay ſome ſcalded Roots of Sellery about: Garniſh with Spinach, ſcalded Reſoles of Forc'd-meat fry'd, and ſlic'd Lemon, and ſerve it hot.

POTTAGE *of* NANTEELS, *with* TEAL.

TAKE Spinach, Sorrel, Charvel, Lettice and Onions; paſs them in brown Butter thicken'd, put ſtrong Broth to them, and ſtove them tender; put in ſome Slices of *French* Manchet: When ſtov'd, ſtrain it out, and ſqueeze it, and beat it in a Mortar; roaſt ſix Teals half ready, cut two in Pieces, and beat them in the Mortar, Bones and all, very well with your other Stuff; put to it ſome good ſeaſon'd Gravy, and ſtrain it, and force all the Goodneſs through a Strainer; put it to the other you ſtrain'd before; ſcald off ſome of your Nanteels, and blanch them; boil down ſome more, and pulp them as Peaſe; put the Pulp to what you have ſtrain'd out, and make a Ragouſt of old Onions and good Gravy, and ſtrain that into it likewiſe: Stove all this up with your Teal in it, and ſtove *French* Manchet in Gravy: Put it in the Bottom of your Diſh; lay on your Teals; put over your Pottage, and head it at laſt with a little thicken'd Gravy, and your blanch'd Nanteels ſtov'd tender: Garniſh with whole

in Gravy; put on your Chickens, then your Pottage; head it with a few Peaſe ſtov'd green; garniſh with Spinach and Lemon.

POTTAGE *of* DUCKS, *Brown.*

FIRST take your Ducks and half roaſt them, then take Sellery, Endive, Spinach, Sorrel, and Onions; cut them, but not too ſmall; paſs them in brown Butter thicken'd, till very tender, put to them half ſtrong Broth, and half Gravy: Put in your Ducks, and ſtove them up till they are enough, then make a Coolio with ſome good Gravy thicken'd; put in ſome Carrots and Turnips dic'd and fry'd off brown; put in a Pallat ſlic'd thin, and a Sweetbread or two dic'd, and a few Cocks-combs cut in halves: Stove theſe together, and diſh your Pottage on *French* Manchet dry'd and ſtov'd; put on your Ducks, and head it all over with the Coolio: Garniſh with ſcalded Sellery, fry'd Bacon ſlic'd, and ſlic'd Lemon, and ſerve it hot.

POTTAGE *of* HARE.

TAKE a large young Hare, or two Leverets, roaſt them off till enough, cut off the Heads, and as far as below the Shoulders, which Part ſhould be larded before you roaſt them; then take the Fleſh of the hinder Parts, and take the beſt and tendereſt Part of it, and mince it very fine, and lay it by; take the Bones and Refuſe, and beat it very well in a Mortar, with a *French* Manchet ſteep'd in Gravy: Put more Gravy to it, and force it, with all the Goodneſs, through a Strainer; put to it your minc'd Hare, and make a Coolio of this to head your Pottage; then take ſome Spinach, Sorrel, and Lettice, and a little Charvel, and an Onion; mince this, and paſs it in brown Butter thickned till tender; put to it half ſtrong Broth, half Gravy; ſtove it up well; ſtove *French* Manchet in Gravy; lay in the fore Parts of your Hares; put a few Forc'd-meat Balls in your Pottage; fill up

up your Diſh, and head it with your Coolio: Garniſh with ſcalded Spinach, Forc'd-meat and ſlic'd Lemon.

POTTAGE SANTHY.

TAKE Sellery, Endive, Sorrel and Onions; mince theſe, and paſs them in brown Butter thickned till tender; put to 'em half Broth, half Gravy; put in Forc'd-meat Balls, ſliced Pallats, Sweetbreads dic'd, ſome Cocks-combs cut in Pieces; have in Readineſs a Knuckle of Veal boil'd, or a Fowl; ſtove *French* Bread in Gravy; fill up your Diſh with the Pottage, and put your Veal or Fowl in the Middle, and lay ſome ſcalded Roots of Sellery about: Garniſh with Spinach, ſcalded Reſoles of Forc'd-meat fry'd, and ſlic'd Lemon, and ſerve it hot.

POTTAGE *of* NANTEELS, *with* TEAL.

TAKE Spinach, Sorrel, Charvel, Lettice and Onions; paſs them in brown Butter thicken'd, put ſtrong Broth to them, and ſtove them tender; put in ſome Slices of *French* Manchet: When ſtov'd, ſtrain it out, and ſqueeze it, and beat it in a Mortar; roaſt ſix Teals half ready, cut two in Pieces, and beat them in the Mortar, Bones and all, very well with your other Stuff; put to it ſome good ſeaſon'd Gravy, and ſtrain it, and force all the Goodneſs through a Strainer; put it to the other you ſtrain'd before; ſcald off ſome of your Nanteels, and blanch them; boil down ſome more, and pulp them as Peaſe; put the Pulp to what you have ſtrain'd out, and make a Ragouſt of old Onions and good Gravy, and ſtrain that into it likewiſe: Stove all this up with your Teal in it, and ſtove *French* Manchet in Gravy: Put it in the Bottom of your Diſh; lay on your Teals; put over your Pottage, and head it at laſt with a little thicken'd Gravy, and your blanch'd Nanteels ſtov'd tender: Garniſh with whole

whole Onions boil'd and ſtov'd in Gravy, Slices of broil'd Bacon, and ſlic'd Lemon, and ſo ſerve it to the Table very hot.

POTTAGE *of* SELLERY, *with* PULLETS.

FIRST boil off your Sellery in a good deal of Water to take off the Rankneſs of it: Save ſome of the handſomeſt Roots to lay in your Pottage when you diſh it; beat the reſt in a Mortar, with ſome Crumbs of *French* Manchet: Put to it good Gravy, and force the Goodneſs through a Strainer: Make a Ragouſt of old Onions, with Gravy, and ſtrain it into it likewiſe; put in ſome Broth; put in a Couple of Sweetbreads minc'd ſmall, and ſome ſmall Forc'd-meat Balls, ſtove it up together; put two Pullets in your Diſh; one forc'd, boil'd down in Broth; put ſtov'd *French* Bread in the Bottom; put over your Pottage; lay on ſome Roots of Sellery round your Pullets: Garniſh with Forc'd-meat, ſcalded Spinach and Lemon.

POTTAGE *of* PEASE, *with* FLESH.

TAKE either old Peaſe or young, and boil them well down, then ſtrain them out and pulp the Peaſe; then take Sellery, Endive, Spinach, Sorrel, Parſly, Mint and Charvel, ſome Blades of Leeks and Onions; cut theſe, but not too ſmall, paſs them in brown Butter thicken'd, till tender; put to them good ſtrong Broth, and pulp off your Peaſe, a few Pallats ſlic'd, a Sweetbread or two dic'd, ſome Forc'd-meat Balls; put in a Piece of Bacon ſtuck with Cloves, a Blade of Mace, ſtove it well; put in ſome fry'd *French* Bread; put a Pullet or Veal in the Middle: Garniſh with ſcalded Leeks and Lemon ſlic'd, and ſerve it hot.

POTTAGE *of* DUCKLINS, *Green.*

TAKE Spinach, Sorrel, Lettice, and ſome Purſlane, and young green Onions: Let there be a great deal of Spinach; boil it well in good ſtrong Broth; put in a Piece of Bacon ſtuck with Cloves, and a little whole Pepper, and a Faggot of Sweetbreads: When boil'd ſtrain it out, and beat the Herbs very well in a Mortar, with ſome Slices of *French* Manchet; then put in your Broth you ſtrain'd out, and force it through a Strainer till all the Goodneſs and Colour is out; then boil ſome young green Peaſe, and ſtrain them out and pulp them; put the Pulp into what you have ſtrain'd, and add Broth enough more to fill up your Diſh; ſtove four Ducklins up in your Pottage, and force two of them; ſtove up ſome Cabbage Lettice forc'd, and lay them in Halves about your Ducklins: When you diſh, ſcoop ſome Cucumbers, and force them, and ſtove them in Broth, cut ſome in Quarters, take out the Seeds, and ſo ſtove with the other; then make a Coolio with ſome of the youngeſt of your Peaſe, and the quarter'd Cucumbers dic'd; ſtove *French* Manchet dry'd in Gravy; lay on your Ducks and Lettice forc'd; head with your Coolio, and garniſh with ſcalded Spinach for Cucumbers and ſliced Lemon.

A Pottage of Green Geeſe is made the ſame Way.

PURY *of* ASPARAGUS, *of* DUCKLINS, *or* CHICKENS.

FIRST take a good deal of Spinach, a little Sorrel, ſome young green Onions; juſt cut it, and boil it well down in ſtrong Broth; put in a Piece of Bacon ſtuck with Cloves, and a *French* Manchet cut in Slices; boil off likewiſe, or ſcald off, two or three hundred of Sprew, or ſmall Aſparagus, and roaſt off half enough two Ducklins or two Chickens; cut them in Pieces,

Pieces, and beat them in a Mortar, as likewiſe your Aſparagus after ſtrain'd, and ſqueeze and force out all the Quinteſſence through a Strainer with the ſame Broth you boil'd it in; then ſcald off two or three hundred of larger Aſparagus, cut off the Heads, and as far as tender into ſmall Pieces of two hundred, and the other hundred cut off as far as green; then make a Coolio with ſome of what you have made, thicken'd a little more; put in the Heads of your Aſparagus, and two Sweet-breads minc'd, and ſtove it, and ſtove up your other; put in four Ducklins or Chickens, two forc'd, ſtove *French* Bread in Gravy, lay in your Diſh, lay on your Ducks, fill up your Diſh, lay the Aſparagus between, put on your Coolio, and garniſh with ſcalded Spinach and ſliced Lemon, ſo ſerve it away hot.

POTTAGE SANTHY *of* BARLEY.

FIRST boil your *French* Barley off very tender in fair Water; then take Spinach, Sorrel, Lettice, Purſlane, a little Charvel and Parſly, and ſome young Onions; cut theſe, but not too ſmall; paſs them in brown Butter till tender, put in half Broth, half Gravy; ſtove it up with your Barley very well, ſtove in it a Neck of Mutton cut in Pieces, or a Knuckle of Veal; ſtove Manchet in Gravy, put in your Meat, and diſh it, garniſh with ſcalded Spinach and Lemon, and ſerve it hot.

POTTAGE *of* VENISON.

TAKE the Knuckles of your Haunches and Shoulders, and the Craig End of your Chine, and boil them for Broth; put in a *French* Manchet or two ſlic'd to help to thicken your Broth, or a little Oatmeal, for Veniſon makes but very thin Broth of itſelf; ſeaſon it as ſtrong Broth of other Fleſh, boil it out well, and ſtrain it out for your Uſe; then take ſome of the

the Veniſon and cut it in Slices, and make good Gravy, ſeaſon it well, and make it pretty thick; take ſome Spinach and Sorrel, and Purſlane and green Onions; paſs them in a Pan, when cut a little, with brown Butter thicken'd; put in half Gravy half Broth, and then have in Readineſs either the Head, that is the Cheeks of the Veniſon, or the thin Part of the Chine, ragou'd down very tender, and high ſeaſon'd, and then ſtove French Manchet in Gravy, and fill up the Diſh with your Soup well ſtoved; lay over your Cheeks or Chine; garniſh with ſome ſcalded Spinach and ſliced Lemon, and ſerve it away hot.

POTTAGE *of* LAMB'S HEADS.

TAKE two Lambs Heads, ſplit one, and the other leave whole; cleanſe them very well, then make a Hole in the Top of the Lamb's Head; take out the Brains, and ſet them with the others; then force the Head with a very light Forc'd-meat made of a Sweetbread and Marrow, and well ſeaſon'd, but not too high; make ſome Forc'd-meat Balls, very ſmall ones; then take half Broth half Gravy, and ſtove it together with your Forc'd-meat Balls, and ſcald off ſome Cabbage Lettice whole; ſtove up the Lambs Heads in your Broth, and boil off the Appurtenances, and then mince them very fine; then toſs them up in Broth, ſeaſon them a little, and ſtove them, and at laſt put to them a little Cream; and then put French Manchet ſtoved in Gravy in the Bottom of your Diſh, fill it up with your Soup, put in your Heads, lay on ſome quarter'd Lettice, but firſt put on your Coolio, and garniſh with the Brains fry'd in Batter, poach'd Eggs, Slices of Bacon, and Lemon ſliced, ſo ſerve it hot.

POTTAGE *of* VERMAJELLY *with* CAPON.

TAKE Sellery, and Endive, and Lettice, and an Onion; chop them pretty ſmall, and ſo paſs them in brown Butter thicken'd; put in half Broth half Gravy, as much as will fill your Diſh; put in an Ounce and half of Vermajelly of two Sorts, and ſtove it up in your Soup till tender; ſtove ſome of another Sort in Broth till thick, and tincture it with a little Saffron; lay a Capon boil'd white in the Middle of your Diſh, put in Manchet, fill your Diſh, and lay the Yellow in Heaps on it, and garniſh with Reſoles fry'd, and Lemon, and yellow Vermajelly.

POTTAGE *of* CABBAGE *with* PARTRIDGES.

FIRST take your Cabbage, and boil or blanch it off very white; ſave ſome of the Quarters, and the reſt beat very well in a Mortar, and ragouſt ſome Onions and put to it, put to ſome good Gravy, enough to fill your Diſh; then roaſt four Partridges, two larded, but roaſt them but half enough; then ſtove them in good Gravy with the Quarters of your Cabbage till very tender; ſtove up the other, that is that which was beat, and the Ragouſt of Onions, and ſtrain it, and force it through a Strainer, ſo ſtove it with French Manchet dry'd, fill your Diſh, put in your Partridges, lay the Quarters all round, garniſh with ſcalded Cabbage, fry'd Bacon, and ſliced Lemon; ſo ſerve it.

POTTAGE *of* ONIONS SANTHY.

FIRST boil off a good Quantity of old Onions tender; then pulp them through a Strainer; then make a Ragouſt of Onions, with a little Sellery amongſt them, and likewiſe force that, and ſtrain it into your other; then take a Quarter of a Pound of Jordan Almonds, blanch them, and beat them in a Mortar very fine; mince a Sweetbread very ſmall, and ſtove all this together in good Gravy, and put in a little ſcalded Parſly minc'd; ſtove it with a Duck or two half-roaſted, till enough; ſtove French Manchet dry'd in Gravy, and put in the Bottom of your Diſh; fill up your Diſh, put in your Ducks, and garniſh your Diſh with whole Onions, boil'd down and ſtov'd in Gravy; put up and down in your Pottage after diſh'd, ſome whole Onions; put ſliced Lemon round, and ſerve it.

POTTAGE *of* SAGOE *with* SQUABS.

FIRST take ſome Spinach, Sorrel, Lettice, Purſlane, and green Onions; mince them, and paſs them in brown Butter thicken'd; put to it half Broth and half Gravy; ſtove in it three Ounces of Sagoe, and ſtove in it likewiſe your Squab-Pigeons; you may put in Eight, or a Dozen if ſmall; dice in a Sweetbread or two, and a few ſmall Forc'd-meat Balls; then ſtove up an Ounce of Sagoe in good Gravy till thick; ſtove French Manchet dry'd in Gravy, and put in the Bottom of your Diſh; put in your Pottage, lay in your Squabs, and lay the thick Sagoe up and down in Spoonfuls; garniſh with ſcalded Spinach, Forc'd-meat, and ſliced Lemon, and ſerve it away hot.

CAPONS *in white Broth.*

FIRST make a Stock of Broth with a good Knuckle of Veal; ſeaſon it with a Faggot of ſweet Herbs and Parſly, ſome Salt, two or three Blades of Mace, a Race of Ginger, a Stick of Cinnamon, and a few Cloves; boil in it likewiſe your Capons, but let them be boil'd white, and not too much: Strain off your Broth, and let it ſettle; then take the cleareſt of it and put it in a Sauce-pan or Stew-pan, as much as will fill your Diſh; ſtove in it ſome Cheſnuts blanch'd cut in Halves; ſome Piſtachoe Nuts blanch'd; ſlice in a Quarter of a Pound of Citron; then beat half a Pound of Jordan Almonds blanch'd, beat them very fine, and when your Broth hath ſtov'd a while, put them in; and then have in readineſs ſome Lumps of Marrow dipt in Yolks of Eggs and Sugar, and fry'd in clarify'd Butter; then make a Cawdle with ſome of your Broth, the Yolks of eight or ten Eggs, or more, according as the Quantity is, or Largeneſs of your Diſh; put in Sugar, ſome Sack, ſome beaten Cinnamon and Nutmeg, and ſweeten that enough to ſweeten all the reſt; then put it into your Broth, and draw it up over a gentle Fire till pretty thick, as you do Cream or Butter; put in the Bottom of your Diſh ſome ſliced Naples Biſket, or thin Slices of French Manchets, fill up your Diſh, put in your Capons, and lay up and down all over ſome Slices of Citron, ſome Eringoe Roots, ſome Suckets; and garniſh with Suckets, preſerv'd Barberries, Portugal Eggs, and ſliced Lemon, ſo ſerve it away very hot.

PLUMB

PLUMB POTTAGE, *or* CHRISTMAS POTTAGE.

FIRST make a good Stock of Broth of Beef and Mutton, no Veal; make it ſtrong, ſeaſon it with ſome whole Pepper, Cloves and Mace, and Cinnamon and Ginger, a Bunch of ſweet Herbs, and boil it down well, and then ſtrain it for Uſe; then boil off ſome good Prunes, and ſave ſome of them whole to garniſh with, pulp the reſt, and ſtrain them out into your Broth; then grate ſome Kitchen Bread, put it in, and ſtove that and your Prunes together; then put in a Bottle of Claret; then put in Raiſins pick'd, and Currants waſh'd and pick'd very clean; put in a good many, and ſtove them up while plumpt; then ſeaſon it well with Sugar, and if it be not colour'd enough, put in a little Socho in a Cloth, or a little Cochineel dry'd and beat or bruis'd; ſome put in Sack, and Musk and Amber prepar'd, but you may do as you pleaſe for that: When done, put in diced Bread, fill up your Diſh, and lay in ſome Marrow Bones trim'd and boil'd, and garniſh with fine Sugar about your Diſh Brims; lay on ſome boil'd Prunes, and round them ſliced Lemon; ſqueeze one over, and ſerve it.

To make a STOCK *for* FISH POTTAGES.

TAKE a Skate or Thornback, half a Dozen Plaice and Flounders, ſome Whitings, and a Piece of freſh Cod; or you may take in Land Fiſh, Trouts, Tenches, Carps, and Eels; clean all very well, and boil 'em down in fair Water; ſeaſon with whole Pepper, Ginger, Cloves, and Mace; put in a good Faggot of ſweet Herbs, a Handful of Parſly, a Root or two of Sellery, ſome Onions, and a few Leeks; put in a French Manchet or two cut in Slices; boil all very well down, and then ſtrain it out, forcing ſome of it through your Strainer; put in ſome Salt,

and

and then fry a little flat Fiſh off brown and criſp, being well flower'd, and dry the Fat of them, and ſtove them down in ſome of your Stock, and that will be a little brown; then ſtrain it out for Uſe.

To make GRAVY *Meager, or Meager* SOUP *for* FISH POTTAGES.

TAKE Carrots, and ſlice them or dice them, and fry them off brown in clarify'd Butter; take them out on a Sieve to drain; then put to them boiling Water; ſeaſon with Pepper, Salt, Ginger, Cloves and Mace, a Faggot of Sweet-herbs, ſome Onions, a Handful of Parſly, and a Root or two of Sellery; ſtove it down, and ſtrain it out for your Uſe; put in two or three Slices of Lemon.

To make FORC'D-MEAT *of* FISH, *for* FISH POTTAGES, *or other Diſhes.*

TAKE a Piece of freſh Cod, or ſix Whitings, fley them: Take the Fiſh from the Bones; take an Eel or two, and take the Skin off; take the Fiſh of that; take a Quart of Oyſters, ſet them, and beard them; take a few Muſhrooms, three or four Anchovies, a few Morelles ſcalded; mince all theſe very fine; ſeaſon with Pepper, Salt, Nutmeg and Ginger, ſome Onion, Shallot or Rocambole, ſome Thyme and Parſly minc'd: And after it is well minc'd, work it up with a little Cream, or thick Butter, grated Bread and the Yolks of Eggs, with a White or two; work it well together into a Ball, and uſe it as you have Occaſion.

FISH

FISH POTTAGES.

CRAY-FISH POTTAGE.

TAKE your Cray-Fiſh and waſh them, and boil them; two hundred will do pretty well, if not too ſmall; if ſmall, three hundred: When boil'd, pick out all the Tails whole, and put them by themſelves, and ſave the Shells; pull out the ſmall Legs from the Bodies, leaving the two Claws on, and ſave the Body Shells whole; ſave all the Spawn, and put the Shells and Spawn into a Mortar with the ſmall Legs, and beat them very fine; and if there be not Colour enough, take the Spawn and Red of a Lobſter and beat with it; put to it ſome of your Fiſh Stock, and ſtrain and force all the Quinteſſence of it through a Strainer; put to it the Tails of your Cray-Fiſh; then take a Brace of Male Carps, cleanſe them, and ſave the Milts, put them to your Tails; then fley your Carps; take off the Fiſh from the Bones, and leave the Head, Bone and Tail whole; haſh half the Fiſh of your Carps, and paſs it off quick in a little brown Butter: Take it out, and take Fat from it, and put it to your Tails and Milts, with a little ſcalded Parſly finely minc'd; then make a Forc'd-meat of the reſt of your Carps, and put in the ſame Ingredients and Seaſoning as is mentioned in the Fiſh Forc'd-meat in the Page preceding; Make ſome ſmall Forc'd-meat Balls and put to your Tails; take the Skins of your Carps, and waſh them in the Inſide with the Yolk of an Egg, and lay forc'd Fiſh over them, and rowl them up; then lay Forc'd-meat over the Bones of your Carps, and make them up in the ſame Shape as a Carp; waſh them over with the Yolk of an Egg; put them in a Petty-pan with a whole Bottom, and put your forc'd Skins to them, and bake them in a gentle Oven, or a

French

French Oven; then force your Body Shells, and ſtove them up in ſome of your Stock; then take French Manchet, ſlice it and dry it, and ſtove it up with ſome of your Fiſh-Gravy; put in ſome of your Stock to help fill up your Diſh; ſtove it well, and lay in your Carps, and make a Rim of forc'd Fiſh round the Edge of your Diſh: Lay round your forc'd Bodies as thick as you can, and then a Row of ſlic'd Lemon; then have your Tails and Haſh ſtov'd up very gently, and take Care it does not curdle, and head your Pottage all over with it; lay your Milts whole on your Carps, and cut your forc'd Skins in Pieces, and lay here and there, and put a little boil'd Sellery round the Edge, and lay over ſome ſlic'd Lemon, and ſerve it away hot.

Another Way to make Cray-Fiſh Pottage *is, to make your Stock of Peaſe; as follows.*

TAKE either old Peaſe, or green Peaſe, according as the Seaſon of the Year is; boil them down, and ſeaſon them with whole Pepper, Salt, Ginger, Cloves and Mace, put in a Handful of Parſly, ſome Sellery, and ſome Onions, or Leeks; boil it down, and then pulp your Peaſe with the reſt, but let it be pretty thick; then take off your Fiſh-Gravy and ſome of the Stock, and ſtove your Pulp in it, with a little ſcalded Parſly and ſcalded Sellery added; you may force Carps for it, as before, or elſe put only the Heads of your Carps in the Diſh: Put in forc'd Fiſh-Balls, and ſtove French Manchet dry'd; put in your Soup, and head it with a Coolio made exactly as for the Pottage before mention'd: Garniſh your Diſh with the ſame Sort of Garniſhing as the other, and ſerve it away hot.

Another

Another Way to make Cray-Fiſh Pottage *is with Roots, the Stock whereof is made as the Gravy Meager before mentioned.*

TAKE Carrots, and other Roots and Herbs, and when boil'd, ſtrain off for Uſe; ſtove ſome French Bread in this when dry'd, enough to fill up your Diſh, and put in the Middle a French Manchet forc'd, with Fiſh Forc'd-meat; ſtove it up in your Soup, and the Coolio, and garniſh the ſame as for the Pottages before.

POTTAGE *of* LOBSTERS.

TAKE your Lobſters, after boil'd, and then take out the Fiſh of the Legs and the Tails, and haſh it; paſs it off in brown Butter thicken'd; put in a little ſcalded Parſly minc'd, and an Anchovy; beat up the Shells and Spawn of your Lobſters, and ſtrain it, and force it through your Strainer with ſome of your Stock of Fiſh Broth; put to it the Body of your Lobſters minc'd ſmall, and the Tails of a hundred of Prawns, or a Pint of Shrimps pick'd and waſh'd; ſtove this up for your Coolio; put ſome of your Stock of Fiſh Broth, and ſome Fiſh Gravy, to your Haſh; make ſome forc'd Balls, and ſtove it up; put French Manchet ſtov'd in the Bottom of your Diſh, and fill up your Diſh with the Soup; put in the Middle two roaſted Lobſters, or the Bodies fill'd with Ragouſt Lobſters, or put in Lobſter Loaves; head it with the Coolio, and garniſh with ſcalded Parſly and ſliced Lemon; ſerve it hot.

POTTAGE *of* CARPS.

TAKE a Brace of good Carps, Male if you can; ſcale them and fley 'em; ſave the Milts whole; take the Fiſh off the Bones, and make a Haſh of it; paſs it in brown Butter thicken'd; take it from the Fat, and ſave it; put to it ſome of your Fiſh Gravy, and the Milts of your Carps; put in ſome forc'd Fiſh Balls; ſave the Heads of your Carps to ſtove in your Broth, to put in the Diſh at laſt: Take a little Sellery, a little Spinach and Sorrel, and ſome green Onions, mince theſe, and a little Parſly, and paſs them in brown Butter thicken'd till tender; then put in your Fiſh Stock, as much as will fill your Diſh; ſtove it up with the Heads of your Carps, and an Anchovy or two; ſtove French Bread dry'd for the Bottom of your Diſh, fill up your Diſh with the Soup, put in your Carps Heads, and head it with a Coolio made with your Haſh; let it be pretty thick, and garniſh with ſcalded Spinach, forc'd Fiſh, and ſlic'd Lemon.

POTTAGE *of* EELS *and* TENCH.

TAKE ſome ſmall Eels, and cleanſe them, and boil them down for a Stock, and ſeaſon them in your Stock, with the ſame Ingredients as you do your Stock for other Fiſh Pottages; ſtrain it out, and force the Goodneſs through your Strainer: Take a Brace, or three Tenches; cleanſe them, and fley them; leave the Heads, and Tails, and Bones whole; haſh half the Fiſh, and paſs it off in brown Butter thicken'd; put to it ſome of the Stock of your Eels, an Anchovy or two, a Faggot of ſweet Herbs and Parſly, a large Onion ſtuck with Cloves; you ſhould haſh an Eel in likewiſe, and ſtove up this for your Coolio; make a Forc'd-meat of the reſt of the Tenches, as

you do for other Fiſh Pottages; then force the Bones of your Tenches, waſh them over with the Yolk of an Egg, and bake them in a gentle Oven, and bake an Eel with them, hack'd and cut in Pieces, and ſeaſon'd; ſtove French Manchet in the Stock of your Eels, and ſo put it in your Diſh, filling it with your Stock; ſtove it a little, and head it all over with your Coolio; put in your forc'd Tenches, lay the Eel about, and garniſh with Reſoles of forc'd Fiſh fry'd, and ſlic'd Lemon.

POTTAGE *of* WHITINGS.

FIRST make a Stock of Whitings, and ſeaſon it well with Ingredients, as other Fiſh Pottages, and ſtrain it, and force it through your Strainer: Take ſome ſcalded Parſly minc'd, and make a Ragouſt of old Onions, and ſeaſon it, and ſtrain it; put in your Parſly, and half a Dozen Yolks of Eggs boil'd hard and minc'd, and a few forc'd Fiſh Balls: Make a Coolio of this; ſtove French Bread in the Stock, fill your Diſh, and head it with your Coolio; lay in ſome Whitings fry'd, fley'd, and turn'd round, and garniſh with poach'd Eggs, and ſlic'd Lemon.

POTTAGE *of* COCKLES *and* MUSCLES.

TAKE your Cockles and Muſcles, and waſh them; ſet them, and pick them very clean, and beſure to take the Beards out of the Muſcles: Take ſome of them both and beat in a Mortar, with the Spawn, Shells, and Legs of a Lobſter; put to them ſome of the Stock of Fiſh Broth, and ſtrain them, and force the Goodneſs through your Strainer; put the reſt of your Cockles and Muſcles into this, with the Body of your Lobſter minc'd, and ſtove this up for your Coolio; ſtove French Manchet in Fiſh Broth, and put it in the Bottom of your Diſh; put in ſome ſcalded Parſly, and a little boil'd Sellery minc'd;

fill up your Diſh with Fiſh Stock, and head it with your Coolio all over; cut off the Top of a French Manchet, pull out the Crumb, and fry the Loaf in clarify'd Butter; make a Ragouſt of the Claws and Tail of your Lobſter, and fill the Loaf, and put in the Middle of your Diſh; garniſh with ſcalded Parſly minc'd, and ſlic'd Lemon, ſo ſerve it hot.

POTTAGE *of* OYSTERS.

TAKE your Oyſters, about a Gallon of the largeſt, ſet them, and waſh and beard them only for to fry; leave ſome of the largeſt with the Beards on; take ſome of the ſmalleſt, and all the Beards, and beat them in a Mortar with the Spawn of a Lobſter; put to them ſome Fiſh Gravy, and ſtrain them, and force them through your Strainer; ſave this for your Coolio: Mince ſome of your bearded Oyſters and put in, and the reſt whole; put in ſome ſcalded Parſly minc'd, and a Faggot of Thyme, an Anchovy or two, and a little red Wine; you may likewiſe put in the Body of your Lobſter minc'd, and ſtove it up; ſtove French Manchet dry'd, and put in your Diſh; put in ſome Fiſh Broth, and ſtove it, and head your Pottage with the Coolio; put in the Middle of your Diſh an Oyſter Loaf open, with a Ragouſt of Oyſters in it, and lay round it a Dozen of Yolks of Eggs poach'd in Fiſh Gravy; garniſh with Oyſters fry'd in Batter, and ſlic'd Lemon, and ſerve it away hot.

POTTAGE *of* STURGEON, *Freſh.*

TAKE a good Piece of freſh Sturgeon, and boil ſome of it for a Stock; ſeaſon it as other Fiſh Pottage; cut ſome of the Lean into Collops, and draw Gravy from that as from Fleſh, with ſome of your Stock: Take ſome Sellery, ſome Sorrel, a little Parſly, and ſome Onions; mince theſe, and paſs them in

brown Butter thicken'd; put to them Fiſh Gravy of Sturgeon; haſh ſome and put in, and make ſome Forc'd-meat Balls of ſome, and force a Piece and roaſt it to put in your Diſh; ſtove French Bread, and fill your Diſh; put the Roaſt in the Middle, and garniſh with ſome broil'd, and Lemon.

POTTAGE *of* RED HERRINGS.

FIRST make a Stock of Meager Soup, with Herbs, and Roots, and Bread, and ſeaſon it with the ſame Seaſoning, but not too much Salt: Take ſix Red Herrings, and broil them, and beat them in a Mortar; put to them ſome of your Stock, and ſtrain and force them through your Strainer; make a Ragouſt of old Onions, and ſtrain them into the reſt; take a little Sellery and Endive, a little Spinach, Sorrel, and Parſly; mince them, and paſs them in brown Butter thicken'd till very tender; put all together, and ſtove it up; put in fry'd French Manchet, diſh it up, and broil ſome more Red Herrings, and lay them round your Diſh; and garniſh with ſliced Lemon, and ſcalded Spinach.

Meager POTTAGES *and* SOUPS.

POTTAGE *of* PEASE, *Meager.*

TAKE of the beſt old Peaſe in Winter, in Summer take green Peaſe, and boil them down for a Stock, and then pulp them through a Cullender or Strainer with the Liquor; then take Sellery, Endive, Spinach, Sorrel, Charvil, Onions, and Mint, and mince theſe, but not too ſmall; paſs them in brown Butter thicken'd till tender; then put to them your Pulp

and

and Broth, and ſeaſon them with Pepper, Salt, Cloves, and Mace; put in a Faggot of ſweet Herbs and Parſly; ſtove all well together, and when almoſt boil'd enough put in a Pint of Cream, or good Milk; let it boil up, and cut French Bread in Dice, and fry it in clarify'd Butter, and put into your Soup; put it in your Diſh, put a French Manchet ſtov'd up in it, and garniſh with ſcalded Spinach and ſlic'd Lemon, and ſerve it away hot.

POTTAGE *of* NANTEELS,

IS made the ſame Way, and ſeaſon'd all with the ſame Ingredients, only ſave ſome of your Nanteels, and blanch them, and make a little Coolio with them to head your Pottage at laſt; and garniſh with the ſame.

POTTAGE *of* ASPARAGUS, *Meager.*

FIRST take Spinach and Sorrel, Parſly, Lettice, and Onions; boil all theſe down in fair Water very well with ſome Sprue, that is, ſmall Aſparagus, amongſt them; ſeaſon it with whole Pepper, Cloves, and Mace; put in a good Faggot of ſweet Herbs, French Bread, a Manchet cut in Slices; boil it well and ſtrain it out, and force all the Green and Goodneſs through your Strainer; and this is for your Stock: Then take ſome Aſparagus, and boil all the green part of them; then bruiſe them in a Mortar, and ſo ſtrain all the Goodneſs from them with ſome of your Stock; and then take the Heads and Tops of more Aſparagus, and ſtove up in that for a Coolio; ſtove French Bread, and fill up your Diſh with your Stock; head it with your Coolio; take a French Manchet ſcoop'd, and fry'd off in clarify'd Butter; make a Fricaſſy or Ragouſt with the Tops of Aſparagus, and fill it up; garniſh with ſome ſcalded Aſparagus and ſlic'd Lemon, and ſerve it hot.

SPRING POTTAGE, *Meager.*

MAKE your Stock as before mention'd, and ſeaſon it with the ſame, leaving the Aſparagus out; then take Spinach, Sorrel, Lettice, a little Sellery and Endive, a little Parſly and Charvel, and ſome Onions or Leeks; chop theſe, but not too ſmall; then paſs them in brown Butter thicken'd until they are very tender; put to them ſome of your Stock, as much as will fill your Diſh; ſtove it well, and then put in a Pint of Cream, and ſtove it a little longer; ſtove in it a whole Manchet to put in the Middle of your Diſh; fry ſome French Manchet dic'd, and put in; and at laſt beat up the Yolks of ſix Eggs in a little Cream, and draw it up thick, and diſh it with your Loaf in the Middle; garniſh with ſcalded Spinach and ſlic'd Lemon, and ſerve it away hot.

POTTAGE *of* CARROTS *and* TURNIPS, *Meager.*

TAKE your Carrots and Turnips and cut them into Dice, and fry them brown; boil off ſome, and bruiſe them in a Mortar; put to them ſome Meager Stock, and pulp them through a Cullender or coarſe Strainer; put as much of your Stock to them as will fill your Diſh; ſtove them up, and put your fry'd ones with them; ſtove ſome Cabbage Lettice with them; ſtove French Bread for the Bottom of your Diſh, and put a ſtov'd Loaf in the Middle; cut your Lettice in Quarters to lay up and down, fill up your Diſh, and garniſh with Carrots and Turnips raced off finely, or in handſome Slices, and ſlic'd Lemon, ſo ſerve it hot.

CABBAGE SOUP, *Meager.*

FIRST make a Stock as before; then take ſome Cabbage, cut it in Quarters, or leſs, and boil them down pretty tender; take ſome and bruiſe it in a Mortar, and pulp it, and put as much of your Stock to it as will fill your Diſh; ſtove it together: Then take ſome of your Quarters, not too big, and put them in a Stew-pan, or flat Sauſe-pan, and ſtove them up with ſome brown Meager Gravy thicken'd, and well ſeaſon'd; ſtove French Manchet for the Bottom of your Diſh, fill it up, and lay your Cabbage in your Soup; garniſh with Cabbage and ſlic'd Lemon, and ſerve it hot.

CUCUMBER SOUP, *Meager.*

FIRST pare your Cucumbers, and cut them in Pieces, and boil them tender; bruiſe them, and force them through a Strainer; put Meager Gravy to them; then take ſeven or eight Cucumbers, and pare them, cut out the Seeds, ſlice them, fry them brown, and ragouſt them with ſome Onions brown; put them to the Pulp you have ſtrain'd, and ſtove them; put in fry'd French Manchet, and force half a Dozen Cucumbers ſcoop'd, with a little Forc'd-meat made of ſoft Herbs, and ſtove them; diſh, and put them in the Middle, and garniſh with Cucumbers and Lemon.

POTTAGE *of* SAGOE, *Meager.*

TAKE Spinach, Sorrel, Lettice, and Parſly, and mince theſe with a few green Onions; paſs them in brown Butter thicken'd till tender; take of your Meager Stock, and put to them as much as will fill your Diſh, and ſtove it together; put in

in two Ounces of Sagoe, and ſtove with it; then take ſome Aſparagus Tops, and an Ounce more of Sagoe; brown a Piece of Butter more, and thicken it; put in ſome Stock of Broth, and your Aſparagus and Sagoe, and make a Coolio to head your Soup, and ſtove French Bread for the Bottom of your Diſh; put a Loaf in the Middle, fill up your Diſh, and have a little Sagoe ſtov'd by itſelf in ſome of the Broth, and tincture it with a little Saffron, and lay in Spoonfuls on the Head of your Pottage; you may put in a little Garlick if you pleaſe, but not too much.

Barley, *Rice*, and *Vermajelly Soups* are made the ſame Way; and garniſh with ſcalded Spinach and ſome ſlic'd Lemon, and ſerve it away hot.

POTTAGE LA FROMAGE, *or* POTTAGE *of* CHEESE, *Meager.*

TAKE Sorrel, Spinach, Lettice, Charvel, and Onions, and mince them; paſs them in brown Butter thicken'd till tender; put to them of your Meager Broth as much as will fill your Diſh; put in the Yolks of eight or ten Eggs minc'd, boil'd hard; put in half a Pound of Parmaſan Cheeſe grated, or elſe good old Cheſhire Cheeſe grated; ſtove this up well together, and ſtove French Manchet ſlic'd and dry'd for the Bottom of your Diſh; put in your Soup, with a Loaf in the Middle, lay over eight or ten poach'd Eggs, ſtrew ſome grated Cheeſe all over pretty thick, and give it a Toaſt with a hot Iron; garniſh with ſcalded Spinach and Lemon, and ſerve it hot.

POTTAGE *Brown of* HERBS *and* ROOTS.

TAKE Carrots and Turnips, and cut them in Dice, flour them, and fry them off brown in clarify'd Butter; drain them from the Fat, and put to them of your Meager Broth, and make a brown Gravy from them; then take Sellery, Endive, Spinach, Sorrel, Lettice, Parſly, and Onions; chop theſe together, not too ſmall; put to them as much of your Gravy as will fill your Diſh: When you fry your Turnips and Carrots pulp ſome of them, and put that in to help thicken your Soup; make a little Ragouſt of Onions, and put in ſtrain'd; you may make a few Forc'd-meat Balls of ſoft Herbs, work'd up with Bread and Eggs, and ſeaſon'd, and put in; ſtove all well together; put in French Bread fry'd, and diſh it; put a Manchet ſtov'd in the Middle, and garniſh with ſcalded Spinach and ſlic'd Lemon.

Sweet POTTAGES *or* SOUPS.

POTTAGE *of* MILK, *which may be properly the Stock to all Sweet Pottages that Milk is uſed in.*

TO make this, boil up two Quarts of fair Water, and thicken it with Oatmeal, as you do Water-Gruel, and put in ſome Spice, as a Blade or two of Mace, a Stick of Cinnamon, and a Slice or two of Nutmeg: When it is well boil'd, and very thick, put in two Quarts of Milk; boil it up and ſtrain it if you pleaſe, and ſeaſon it with good Sugar, and draw it up thick with the Yolks of half a Dozen Eggs; ſlice French Manchet in it, and diſh it, and ſerve it away hot; you may garniſh with

with Eggs whipt up to Snow, and laid round your Diſh, and harden'd before the Fire, or garniſh with Portugal Eggs.

If you make *Soup* of *Sagoe*, *Vermajelly*, *Rice*, or *French Barley*, boil off any of theſe very tender, and make your Milk Soup ſtrain'd, your Stock; put in your Sagoe, or any of the other well boil'd, and ſeaſon it with Sugar, and draw it up with Eggs; you may tincture ſome of it with Saffron; and you may likewiſe, if you pleaſe, put in a little Musk and Amber prepar'd, and ſlice in Naples Bisket or French Bread, and garniſh with Portugal Eggs and Suckets, or ſome wet Sweetmeats, as Barberries, or Currants on Stalks.

SOUP *of* ALMONDS *or* PISTACHOES.

LET your Stock be of Milk boil'd and thicken'd as before, and ſtrain'd; then take a Pound of Jordan Almonds and blanch them, and beat three Parts of them very fine in a Mortar; then put them into your Stock, and boil them up a little, ſtirring them all the while; then thicken it at laſt with ſome Yolks of Eggs beat well in ſome Cream and a little Orange Flower Water; ſlice ſome Mackroons in your Diſh, and put in your Soup; put a French Loaf in the Middle ſoak'd a little while in your Soup, and ſtick it all over with blanch'd Almonds: Make your Piſtachoe Soup the ſame Way, and garniſh with Portugal Eggs and Suckets, or other wet Sweetmeats you think fit.

POTTAGE *of* GREEN PEASE *Sweet.*

FIRST take the Shells of your Peaſe, and beat them very well in a Mortar, and ſtrain them out, and ſave the Juice and put into your Stock made of Milk, as before; then boil

down ſome young Peaſe, and ſave ſome to put over your Soup at laſt; pulp the reſt, and put into your Stock, and ſtove it up; boil ſome Spinach and Mint in a little Water, and ſtrain it out, and beat it in a Mortar, and force it through a Strainer, and ſtove that with it likewiſe; put in ſome Sugar, and dice in ſome French Manchet; put a Manchet ſtov'd in the Middle, and put over your young green Peaſe, and garniſh with ſcalded Spinach and ſlic'd Lemon.

BOIL'D MEATS.

BEEF ROYAL, *or* BEEF A LA DOBE. C

TAKE a Surloin or Rump of Beef, or a good Buttock, either of theſe; take out the Bones, leaving the Meat as whole as you can; then lard it pretty thick with groſs Lard, ſeaſon'd with Pepper, Salt, Cloves, and Mace, and ſome Thyme and Parſly minc'd; then paſs it off brown in a Stew-pan with Butter, or brown it upon a Spit very quick at a hot Fire; brown a Piece of Butter, and thicken it with fine Flower; put half Broth half Gravy into the Stew-pan or Veſſel you do it in, as much as will juſt cover your Beef; you may put in a Pint of red Wine; ſeaſon it very well with Pepper, Salt, Cloves, and Mace; put in a good many Onions, and a good Faggot or two of ſweet Herbs; put in ſome Carrots in Quarters, ſome Turnips quarter'd, and ſome Cabbage; let it ſtove or ſimmer over the Fire five or ſix Hours, till mighty tender, then lay it in your Diſh; lay ſome of your Cabbage, Carrots, and Turnips round it, and ſome Cabbage Lettice forc'd, ſome Slices of Forc'd-meat, or Andoolies broil'd and cut in Pieces; then have a Ragouſt made with fry'd Carrots and Turnips, ſome Pallats and Sweetbreads dic'd, Cheſnuts blanch'd and boil'd, and Forc'd-meat Balls; put

this all over, and garniſh with Petit Patties, and ſlic'd Lemon, ſo ſerve it hot.

BEEF A LA MODE, *or* BEEF *Stov'd Brown.*

TAKE the Rump or Buttock, and cut it in Pound or half-Pound Pieces, and lard it through with groſs Lard ſeaſon'd, as before; you may either paſs it off brown or not; put it in a Pot well tinn'd, or into a ſtrong Earthen Pot; ſeaſon it well with Pepper, Salt, Cloves, and Mace, Thyme and Parſly minc'd, and a good many Onions; put in ſome Bay Leaves, and ſtove this very gently with good Gravy and a little red Wine, or you may do it in an Oven, and let it be very tender; put in ſome fat Pieces with it: When it is done, take the Fat off from it, and brown a Piece of Butter, and thicken it with fine Flower, and put it in to your Beef; ſqueeze in a Lemon, and ſhake it together to thicken it a little, and you may either ſerve it hot or cold in the ſame Gravy: Garniſh with ſlic'd Lemon. You may do a Rump, Surloin, or Buttock whole if you pleaſe.

BEEF LA TREMBLOUR.

TAKE a Rump or a Surloin of Beef, and bone it; leave it as whole as you can, and then lard it with ſeaſon'd groſs Lard, and force it between the Lard with a good ſtrong ſeaſon'd Forc'd-meat; paſs it off brown in a Pan; put it in a Boat Pan, or pretty deep Stew-pan; ſeaſon it well with Pepper, Salt, Cloves, Mace, Onions, and ſweet Herbs, and put to it half Broth half Gravy, as much as will juſt cover it; cut a Carrot or two in Pieces and ſtove with it, and a few Bay Leaves; cover it: You ſhould have a falſe Bottom under it to take it up when enough, for it muſt ſtove till it is ſo tender, that it will tremble or ſhake like a quaking Pudding; ſtew ſome Quarters of Cabbage

bage up in Gravy ſeaſon'd, make a Ragouſt with Pallats and Sweebreads dic'd, ſome Forc'd-meat Balls, and a few Muſhrooms; lay your Quarters of Cabbage round, and your Ragouſt in Heaps between, and garniſh with Reſoles of Forc'd-meat fry'd and ſlic'd Lemon.

BEEF *Stew'd or Stov'd.*

TAKE of the thin Brisket, or thick Flank, or the Sticking Piece, or the Ox Cheeks bon'd; cut it in Pieces of a Pound Weight; waſh it well, and boil it in as much fair Water as will juſt cover it, and beſure to ſcum it very clean; then ſeaſon it well with Pepper, Salt, Cloves, and Mace, Onions and ſweet Herbs; after it is ſcum'd, put in ſome good Gravy, and let it ſtove very gently till very tender; ſtove with it ſome Cabbage or Savoys, ſome Turnips and Carrots in Quarters, and when very tender put it in your Diſh; lay your Cabbage, Turnips, and Carrots about, and paſs off in brown Butter thicken'd ſome Sellery, Spinach, Sorrel, and Lettice, and ſtove them in Gravy with fry'd Carrots and Turnips, and head your Beef with it at laſt: Garniſh with Carrots and Turnips ſlic'd, and ſlic'd Lemon.

BEEF OLAVES, *and* BEEF GRISKINS *Ragouſt.*

TAKE a Rump of Beef, and cut it into large Griskins or Collops, a Quarter of an Inch thick; hack them well, and waſh over with the Yolk of an Egg only them that are for Olaves; then lay over a Slice of larding Bacon very thin; then waſh over your Bacon with an Egg, and lay over ſome good ſeaſon'd Forc'd-meat made of Beef or Veal; roll them up, and tie them down cloſe; ſeaſon them well with Pepper, Salt, Cloves and Mace; Thyme and Parſly minc'd, ſome Onion or Shallot, or Rocambole; put to them good Gravy, and ſtove them gently

gently till very tender, and thicken them at laſt with a little brown Butter.

Griskins are done the ſame Way, but not ſo long a doing; diſh them in their own Gravy, and garniſh with fry'd Forc'd-meat and ſlic'd Lemon.

VEAL A LA MODE, *or Stov'd Brown.*

TAKE a Phillet of Veal, you may do it whole, or cut it in Pieces of half Pounds each; lard it through with groſs Lard, ſeaſon'd with Pepper, Salt, Cloves, and Mace; put it in a Pot or Stew-pan; put to it good Gravy, a Faggot of ſweet Herbs, and ſome Onions; put in a few Bay Leaves, and a little Muſhroom Powder; cover it cloſe, and ſtove it till very tender, or do it in a gentle Oven: When done take off the Fat, and brown a Piece of Butter, and thicken it; put it in to your Veal, and ſhake it together to thicken it; ſerve it in its own Liquor, and garniſh with Petit-patties and ſlic'd Orange or Lemon, and ſerve it hot; and you may keep it in the Gravy, and ſlice it out cold, and ſerve it.

VEAL LA CASTROLE.

TAKE a Phillet of Veal, or a Loin, take off the Kidney; either of theſe Joints are proper; lard it through with groſs Lard well ſeaſon'd, as before; do not lard it too thick, and force it between the Lard with a good Forc'd-meat well ſeaſon'd, with Oyſters work'd up amongſt it; waſh it over with the Yolks of Eggs and thick Butter, and ſeaſon it over; put ſome Thyme and Parſly minc'd over it; then butter a coarſe Cloth and wrap it cloſe in and pin it up; wet your Cloth well over, and get ſome ſoft Clay over your Cloth, and then put it in hot Embers, and cover it well over; let it lie three Hours,

or

or longer, till it be very well enough; then take it out of your Cloth, and diſh it, and have in readineſs a Ragouſt made of Sweetbreads, Muſhrooms, Morelles, and Trouffles, and good Gravy; put it over it, and garniſh with Forc'd-meat, fry'd Bacon, and ſome ſlic'd Orange or Lemon, and ſerve it hot.

VEAL SATTOOT.

TAKE a Loin or a Breaſt of Veal fair cut, and bone it; lard it, and ſeaſon it pretty well, and roaſt it off brown till half enough; break the Bones well; then lay ſome Sheets of Bacon in the Bottom of a flat Stew-pan or Petty-pan, lay on your Veal, and lay a Forc'd-meat all round the Veal to the Edge; then make a Ragouſt of Pallats, Sweetbreads, Muſhrooms, Morelles and Trouffles, and Artichoke Bottoms cut in Pieces; toſs it up thick with good Gravy, and put it all over your Veal; then lay a Sheet of Forc'd-meat all over that, waſh it with the Yolk of an Egg or two, and bake it; and when it is done, cut a little Hole, and put in ſome good Gravy, a little thick Butter, and the Juice of an Orange; garniſh with Andoolies broil'd and cut in Pieces, Petit-patties, and ſome Orange or Lemon ſlic'd, and ſerve it away hot.

VEAL *Ragouſt, or Dob'd.*

TAKE a Breaſt of Veal or a Phillet ſplit in two; if a Breaſt, break the Bones very well, and lard it with groſs Lard, ſeaſon'd as before mention'd; roaſt it off quick and brown till half roaſted, or paſs it in a Stew-pan; then brown a Piece of Butter, and thicken it a little with fine Flower, and put to it as much Gravy as will cover it; put in three or four Bay Leaves, ſtove it gently till it is very tender and brown; put in three or four Slices of Lemon to quicken it; then diſh it, and have a Ragouſt made of Pallets, Sweetbreads, ſome Cheſnuts blanch'd, ſome

ſome Morelles and Trouffles, and Forc'd-meat Balls, and head it all over: You may force and collar a Breaſt of Veal likewiſe, and roaſt and lay it in Slices round, and garniſh with Petit-patties, and ſlic'd Orange.

CALF'S HEAD *Haſh'd.*

TAKE your Calf's Head and ſplit it, and cleanſe it very well, and boil it off three Parts enough, one Side you may boil till it is enough; and then take it out and carbinado it, waſh it over with the Yolk of an Egg, and dredge it over with grated Bread, Pepper, Salt, and Thyme and Parſly minc'd, and broil this; the other Side take off the Bones, and haſh it with the Tongue into long thin Slices; brown a Piece of Butter and thicken it; put in good Broth and Gravy together, and put in your Haſh; ſeaſon it with Pepper, Salt and Nutmeg, Thyme and Parſly minc'd, ſome Onion, or Shallot, or Rocambole; put in a Quart of Oyſters ſet and bearded; put in ſome Capers minc'd, and ſome ſmall Buttons of pickled Muſhrooms; put in a Pallat and Sweetbread dic'd, and if you pleaſe a few Morelles and Artichoke Bottoms quarter'd; ſtove it up, ſqueeze in a Lemon, put in a little thick Butter, toſs it up, and if it be not thick enough, beat up two or three Yolks of Eggs in either white or red Wine, and toſs it up thick; garniſh after diſh'd with Forc'd-meat roll'd up in Veal Caul and bak'd, and the Brains firſt ſet and ſeaſon'd, and dipt in Eggs and fry'd, and fry'd Bacon and Oyſters dipt likewiſe; and lay all round Orange or Lemon ſlic'd; ſerve it hot.

SCOTCH COLLOPS, *and* FRICASSY *of* VEAL.

TAKE of the beſt Part of a Phillet of Veal, and cut it into thin Collops, and hack them very well; lard ſome of them with fine Lard; then cut the reſt of your Veal into thin little Pieces for your Fricaſſy; fry off your Collops that are not larded very quick and brown, and take them out, and fry off your Fricaſſy in the ſame Stuff quick; then thicken the ſame with a little Flower; ſeaſon with Pepper, Salt, Thyme and Parſſy minc'd, an Onion or Shallot; put in Broth or Gravy, ſome Oyſters ſet and bearded, your Collops, ſome Pallats, Sweetbreads, Muſhrooms, Morelles and Trouffles; toſs it up thick if brown without Eggs, if white with the Yolks of Eggs beat up in white Wine, and a little thick Butter; broil or fry your larded Collops by themſelves, diſh and lay the Collops round the Fricaſſy, put the Udder forc'd and larded in the Middle, and garniſh with Reſoles of Marrow and ſlic'd Lemon.

PULLETS *with* OYSTERS.

TAKE your Pullets and truſs them to boil; then ſinge them and lay them in Water; boil them off white; then take a Quart of Oyſters, ſet them and beard them, and take a Piece of Butter and paſs it Gold Colour, with a very little Flower; put in your Oyſter Liquor and Oyſters, and more Butter; ſqueeze the Juice of Lemon, ſo ſerve away.

TURKEYS *with* SELLERY.

BOIL off your Turkeys; then blanch your Sellery, and tie it up in Bundles and boil it off tender; then cut it in Lengths about two Inches, and toſs it up with thick Butter, a little Cream, and the Yolks of two Eggs; ſeaſon with Salt, and ſqueeze in the Juice of an Orange or Lemon, ſo ſerve it away with Slices of fry'd Bacon.

CHICKENS *with* TONGUES *and* COLLIFLOWERS.

TAKE four ſmall Chickens, boil them off; then take one Ox Tongue ſalted red, and boil off tender; then boil off your Colliflowers, and lay your Tongue in the Middle, your Chickens round, and your Colliflowers between, with ſome dic'd Carrot and Turnip, and green Spinach; and garniſh off ſome fry'd Bacon and ſlic'd Lemon; ſauce it with melted Butter, ſo ſerve away hot.

HAM *with* CHICKENS *and* PIGEONS, *and Roots and Greens in Colours.*

BOIL off your Ham; then take off the Skin, and waſh it with the Yolk of an Egg, and ſtrew over ſome Crumbs; then lay it before the Fire to harden and brown, and boil your Chickens, and lay about with Colours of Roots and Greens between, ſo ſerve away; ſend your melted Butter in Cups or Saucers.

TONGUES *and* UDDERS *Roaſt.*

YOU muſt boil off your Tongues and Udder firſt; then ſtick your Udder and Tongue with Cloves, and waſh the Udder with Egg, and crumb it, and ſpit your Tongue and Udder and roaſt it; then make a Sauce with half a Pint of Claret and four Ounces of Sugar, and boil it to a Syrup, with a Stick of Cinnamon: Another Way is with Crumb Bread, Claret, Sugar, and Cinnamon, and a Bit of Lemon Peel; ſo ſerve away hot.

SHOULDER *of* MUTTON *Diſguis'd.*

FIRST roaſt your Shoulder of Mutton three Parts; then let it cool, and raiſe the Skin of it up until you come to the upper Joint of the Marrow Bone; then cut it off, leaving the Handle and Skin whole; then claſh your Blade Bone, and ſeaſon it with Pepper and Salt, and broil it; then make a good Haſh with the reſt; ſeaſon with Shallots, Capers, Pepper, Salt, and dic'd Cucumbers pickled; then diſh up your Haſh, and lay the Blade Bone in the Middle, and your Skin over; garniſh with Mutton Cutlets, Horſe-radiſh, and Pickles.

PHILLET *of* VEAL *Stuff'd and Dob'd the plain Way.*

FIRST ſtuff your Fillet on one Side, and lard it on the other; then half roaſt it, or paſs it in brown Butter in your Pan; then put in a Pint of clear Broth, and a Quart of Gravy, and ſeaſon with Pepper, Salt, Nutmeg, Cloves, and Mace, a Faggot of Thyme, Parſly, and Onions, three Slices of Lemon, and two Slices of Ham; ſtove all well two Hours, then make a thick Sauce with ſome of the ſame Liquor, skim off the Fat, ſo ſerve away with ſome Slices of Orange round.

A CHINE

A CHINE *of* MUTTON *Roaſted, and Stewed* CUCUMBERS.

YOU may ſpit your Mutton with a Loop of Packthread, then raiſe off the Skin and roaſt it; then take your Cucumbers and ſeed them; cut them in Slices, and fry them brown with an Onion, then put in ſome Gravy and a little Vinegar: Seaſon it with Pepper and Salt, and ſo ſerve it under your Mutton.

A PHILLET *of* BEEF *Roaſted and Larded, and Stewed* ENDIVE.

TAKE the Inſide of the Surloin and lard it, and roaſt it; then take your Endive and tie it up in Bunches, and boil it off; then cut it in three Cuts each Bunch, and ragouſt it in good Gravy: Seaſon with Pepper and Salt, ſqueeze in a Lemon, and ſo lay it under your Mutton or Beef. You may do Sellery the ſame Way.

BEEF COLLOPS.

TAKE a Rump, or the Inſide of a Surloin, and cut it in ſmall thin Slices, and hack them well; then ſeaſon with Pepper and Salt, and a little minc'd Shallot; then fry them off quick, and take the Fat from them; put in a Daſh of Flower and a little Gravy, ſome Capers and Cucumbers; toſs them up quick, and ſo ſerve them away.

MUTTON COLLOPS.

TAKE a Loin or Leg, and cut out the Strings and Sinews, then cut it ſmall, and hack it, and toſs them up the ſame Way as the Beef Collops: You may put in ſome chop'd Parſly and Thyme, and leave out the Pickles.

VEAL CUTLETS *Broil'd.*

TAKE a Phillet of Veal and cut it into Collops a quarter of an Inch thick, and waſh them over with Butter, and ſeaſon them with Pepper, Salt, Nutmeg, Crumbs of Bread, Thyme and Parſly chop'd fine; then boil them with ſome Slices of Bacon, and ſome of the Udder, and then diſh them; ſauce them with melted Butter and Gravy, and Juice of Orange; ſo garniſh with Bacon, Udder and Orange.

A BREAST *of* VEAL *Ragouſt the plain Way.*

LARD the middle Part, then half roaſt it, and ſtove it down with good Gravy and Broth; ſeaſon with Pepper, Salt, Nutmeg, Cloves and Mace; then, when tender, make a Ragouſt with thicken'd Gravy and dic'd Sweetbreads and Force-meat Balls; ſqueeze in an Orange, and ſo ſerve away hot: Garniſh with ſlic'd Orange.

OYSTER LOAVES, *the plain Way.*

TAKE the Crumb out, and ſave the Bit you cut out; then beard your Oyſters, and toſs them up in ſome of the Liquor, and ſome clear Broth, and ſome Crumbs of Bread; ſeaſon with a little Nutmeg and Salt, and ſqueeze in a little Lemon; then put

put it in your Loaves, and egg over the Hole, and cover it with the Piece, and fry them in clarify'd Butter; ſo ſerve hot.

LAMB *Forc'd and Roaſted, and Stew'd* SPINACH *and* CUTLETS.

TAKE a Leg, and take out the Bone and ſome Lean, and fill it with good Force-meat, and roaſt it; then take the Loin and bread them in Cutlets, and broil them, and ſtew your Spinach, and lay in Heaps, and your Cutlets between, and your Leg in the Middle; ſo ſerve away hot and quick.

An HAUNCH *of* VENISON *Roaſted and Larded, and* VENISON SAUCE.

TAKE the uppermoſt Part, and lard it where the Lean is, then roaſt it; you muſt cover it with a Mutton Caul and a Sheet of Paper, and then roaſt it; then make ſome Syrup of Claret, and ſerve it in Cups, and Gravy under the Veniſon; ſo ſerve it away hot.

A LAMB'S HEAD *Haſh'd and Broil'd.*

CLEANSE your Head well; then ſave the Brains and Tongue; then boil it tender, and waſh one half and mince the other with the reſt, only ſave a Bit of Liver and fry with the Brains and Tongue and Slices of Bacon and fry'd Parſly; ſeaſon your Haſh with Pepper, Salt, Nutmeg, and ſome Vinegar, and toſs it up thick; put your broil'd half in the Middle, and garniſh with the reſt, and ſlic'd Lemon; ſo ſerve away.

A LEG *of* PORK *and* PEASE.

TAKE a Quart of ſplit Peaſe and tie them up, but not too cloſe, then put them in the Pot with cold Water; and when almoſt boil'd, take them out, and open your Bag, and put in ſome Salt and dry'd Mint and a Bit of Butter, and tie them up again cloſe, and boil them enough; then either boil or roaſt your Pork, and ſtuff it with Sage and Fat; ſeaſon with Pepper and Salt, and ſerve away.

To Dreſs a COD'S HEAD, *or* TURBET.

PUT on your Fiſh-kettle, with Salt and Water, and two Onions, Horſe-radiſh, a Faggot of Thyme and Parſly, and a little Vinegar; then put in your Cod's Head, and skim it well as it boils; then make a good Sauce of Oyſters, Lobſter dic'd, Anchovies, Butter, Horſe-radiſh grated, Shallot minc'd, and Gravy; draw up all well and thickiſh; then fry ſome Toaſts, and ſtick on your Fiſh, and drain it very dry before the Fire on a Fiſh-plate; then ſauce it, and garniſh with fry'd Fiſh of any kind, or ſome Slices of Cod fry'd criſp, and Parſly.

A SHOULDER *of* VENISON *in Blood.*

TAKE two Quarts of the Blood and mix it with Salt, or Mutton Blood, if you cannot get Veniſon Blood: Then put in a little Winter-ſavoury and Pepper, and let your Veniſon lie in this Blood ſix Hours; then take a Veal Caul, and lap all over, or a Mutton Caul, and ſo roaſt it.

Another

Another Way is,

YOU muſt ſet your Blood on the Fire until it is a little ſtiff, then cover it over with your Caul, and roaſt it.

A CALF'S HEAD *Haſh'd and Broil'd, the plain Way.*

TAKE it and cleanſe it, and ſave the Brains, and ſet them, and dip them in Yolks of Eggs, and fry them with Slices of Bacon and Parſly; then haſh one Side only with dic'd, Sweet-breads, Muſhrooms, and a few Capers; then broil the other half and lay in the Middle: You muſt ſlaſh it a little, and ſeaſon with Pepper, Salt, and Crumbs of Bread; then Garniſh with the Brains and Tongue, fry'd Parſly, Bacon, and Lemon, ſo ſerve away.

To make FISH SAUCE.

TAKE two Anchovies, two Shallots, a Spoonful of Catchup, and half a Spoonful of grated Horſe-radiſh, and three Spoonfuls of Oyſter Liquor, then put in two Pound of Butter: Draw this up thick; ſqueeze in the Juice of a Lemon; put in ſome dic'd Lobſter, ſome Shrimps and Oyſters; ſo ſerve away.

To Calver SALMON.

CUT it in round thin Slices, as you do Cod to crimp; then boil your Water with Salt, two Onions, a Faggot of Thyme and Parſly, and a Lemon ſlic'd, and half a Pint of White-wine Vinegar: Then boil all this and skim it; then put in your Salmon, and in four Minutes it is enough: Lay it on a Pye-plate, and ſend it away dry.

To Crimp COD.

TAKE your Water, and two Handfuls of good Salt, and boil it almoſt half an Hour; then ſkim it well; then put in your Cod in Slices, and boil it quick off; ſo ſerve it away.

To Stew SOLES.

YOU muſt ſkin them on both Sides; then half fry them; then brown off a Piece of Butter, thicken with a little Flower; then put in ſome good Gravy, and a little Rheniſh-wine, and a few dic'd Lobſters: Then ſtove it half an Hour; then put in an Anchovy, and a little grated Horſe-radiſh; ſo ſerve away hot.

COLLOPS, *and* EGGS.

TAKE twelve Eggs, beat them up; then cut ſome Slices of Bacon and mix in them; ſeaſon them with Pepper and Salt, and fry it.

Another Way is,

YOU may poach your Eggs, and fry them in Collops of curled Bacon, and lay all over; or you may fry your Eggs in Hog's Lard or Oil, the Spaniſh Way.

An AMLET *of* EGGS.

TAKE twelve Eggs, beat them up with ſome Parſly, Thyme, and two Shallots; ſeaſon with Pepper, Salt, and Nutmeg; then take a Piece of Butter, and fry it quick, as you do a Pancake; then ſerve away hot: Garniſh with ſlic'd Orange.

A SHOULDER

A SHOULDER *of* MUTTON *ſtuff'd with* OYSTERS.

FIRST take your Oyſters, and ſet them, and beard them; then take ſome Parſly, Thyme, Pepper, Salt, and ſome crumb'd Bread; mix all theſe well together; then take the Yolks of four Eggs; mix up your Oyſters in all this; then raiſe a few Holes, and ſtuff your Mutton with three Oyſters in a Hole; then cover with a Mutton Caul, and ſo roaſt it gently: Garniſh with Mutton Cutlets.

PULLETS *in* BLADDERS.

TAKE two Bladders of a Bullock, and Cut off the Top; then take your Pullets, and fill the Bellies with Oyſters and Lumps of Marrow roll'd in the Yolks of Eggs; ſeaſon with Salt and Nutmeg; then boil them, and make a Sauce with thick Butter and Gravy, and what comes out of the Bladder when boil'd, and what is in the Bellies: Make up the Sauce, ſo diſh up, and garniſh with Lemon.

MUTTON ROYAL, *or* MUTTON A LA DOBE.

TAKE a Jeggot, or a Leg of good Mutton, lard it with groſs Lard ſeaſon'd, and force it between the Lard with good ſavoury Forc'd-meat; then half roaſt it, but let it be as brown as you can; then ſtove it down in good Broth and Gravy mix'd together enough to cover it, and put in two or three Carrots quarter'd, and ſome Bay-leaves, Onions, and a Faggot of ſweet Herbs and Parſly: When well ſtov'd, diſh it, and have ſome Cabbage ſtov'd in Gravy in Quarters, and lay round it; have a Ragouſt of Pallats and Sweetbreads, Forc'd-meat Balls

and fry'd Cucumbers, and lay between your Cabbages in Heaps: Garniſh with Forc'd-meat and ſlic'd Lemon.

MUTTON LA MARLE.

TAKE a Jeggot, or Leg of Mutton; lard all that Part that lies uppermoſt with midling Lard pretty thick, force it in ſome Places behind with good Forc'd-meat, and ſtop in between, here and there, an Anchovy boned; then roaſt it, and baſte it with Claret-wine, a little Elder-vinegar and Butter, ſeaſon'd with Pepper, Salt, and Nutmeg, ſome Onions and ſweet Herbs: When it is roaſted enough lay it in your Diſh; put in the Bottom a Ragouſt made with a Quart of Oyſters ſet, a Sweet-bread or two dic'd: Ragouſt them in Gravy, and toſs them up at laſt with the Yolk of an Egg: Lay round it ſome Cutlets of Mutton grill'd, and garniſh with Petit-patties and ſlic'd Lemon, and ſerve it away to the Table hot.

HASH'D MUTTON, *and* GRILLIADE.

TAKE a Shoulder or Leg of Mutton and half roaſt it, and take the Meat all from the Sides of the Blade-bone and Shank, leaving the Fleſh on the Blade-bone and Shank: Hack or carbinado it croſs-ways, and ſeaſon and dredge it as a Cutlet, with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd, and grated Bread; waſh it over with Butter, and dredge it all over, and grilliade it on a butter'd Paper; then haſh your Meat in thin long Slices; brown a Piece of Butter, and thicken it, and put in your Haſh, and ſome good Gravy or Broth; ſeaſon it with Pepper, Salt, and Nutmeg, a Bunch of ſweet Herbs and Parſly, an Onion ſtuck with Cloves, or ſome Shallot or Rocambole; put in a Quart of Oyſters ſet and bearded, a few Capers and Guirkins minc'd, two or three Anchovies, a Handful of pickled Muſhrooms,

Muſhrooms, Buttons whole; ſtove it, but not too much; put in a little Red-wine, and when ſtoved enough, toſs it up with a little thick Butter and the Juice of an Orange; diſh it, and lay your Grilliade over it, and garniſh with fry'd Oyſters roll'd in Eggs, and ſome ſliced Lemon or Orange, and ſerve it up hot.

PILLOE A LA TURKS *of* Mutton *and* Rice.

TAKE a good Loin or Neck of Mutton, and cut it into Chops; a Loin into ſix or ſeven, and a Neck the like: Put them on a Spit, and brown them off as quick as you can; take a Pound of the beſt Turkiſh Rice, and pick it, and waſh it, put it into a deep Stew-pan, and then brown half a Pound of Butter, and thicken it a little; put it among the Rice, and ſtir it well together; ſeaſon it with Pepper, Salt, Cloves and Mace; then put in your Mutton, let your Rice cover it, and put in a Faggot of ſweet Herbs, and a Clove or two of Garlick; put in half a Pint of Broth or Gravy to keep the Bottom from burning; cover it cloſe, and ſet it over ſome Embers, or a very gentle Fire where it may ſimmer two Hours till all is enough; take out ſome of your Rice, and colour it with Saffron, and put the reſt in the Bottom of your Diſh: Lay your Mutton on the Top, and lay the Yellow Rice round in Heaps; ſqueeze over a Lemon or Orange, and garniſh with ſliced Lemon or Orange: You may likewiſe ſtove in it ſome Raiſins and Currants, and ſome Dates; ſo ſerve it away hot.

KIBBOB *of* LAMB, *a* Turkiſh *Diſh.*

TAKE a Hind-quarter of Lamb, and cut the Leg off fair, and take the Fleſh out of the Inſide, Bone and all, leaving the Skin whole; then make a ſavoury Forc'd-meat with the Fleſh, and good Beef-Suet as much more as Meat; ſeaſon it with Pepper, Salt, and Nutmeg, ſome Thyme and Parſly minc'd, and a little

a little Onion or Shallot; roaſt it till half or three Parts enough, then have ſome Rice in readineſs, ſtov'd up as for your Pilloe, but let it be almoſt ſtov'd enough before you put in your Lamb; then let that ſtove a good half Hour; then let your Loin of Lamb be fricaſſy'd white, and when you toſs it up, at laſt, put in ſome Saffron and Garlick, and toſs it thick with the Yolks of Eggs and ſome White-wine; lay the Rice in the Bottom of your Diſh; put your Lamb forc'd in the Middle, and lay your Fricaſſy round in Heaps: Garniſh with fry'd Parſly, Reſoles of Forc'd-meat and ſliced Lemon.

HASH *of* LAMB.

TAKE a Leg of Lamb, and three parts roaſt it; then cut the Fleſh from the Bones, and haſh it in ſlender long Slices; cut the Loin, and make it into Cutlets, and ſeaſon and grilliade them as Mutton-Cutlets; brown a Piece of Butter, thicken it; put in ſome good Broth, and a little White-wine; ſeaſon with Pepper, Salt, and Nutmeg, a little Onion, a Faggot of Thyme and Parſly; put in a Pint of Oyſters, ſet and bearded, ſome pickled Muſhrooms; ſtove it, and toſs it up thick with ſome thick Butter and a Yolk or two of Eggs: Garniſh with the Cutlets and ſliced Lemon.

FOWL.

GEESE, TURKEYS *and* CAPONS, a la Dobe. B

FIRST lard your Fowl with groſs Lard ſeaſon'd with Pepper, Salt, Cloves and Mace, Thyme and Parſly minc'd; paſs them off brown in a Stew-pan in Butter, or brown them off very quick on a Broach at a good Fire, which is the beſt Way; put them in a deep Stew-pan, or Boat-pan; cover them over with good Gravy and Broth; put in ſome Red-wine, and ſeaſon them very well, and ſtove them over a gentle Fire; put in a Faggot of ſweet Herbs and Parſly, ſome Onions, and a Piece of Bacon ſtuck with Cloves, and a few Bay-leaves, and a Carrot cut in Pieces; ſtove it till very tender, then have ſome Forc'd-meat roll'd up in Cauls of Veal, or Sheets of Lardere waſh'd over with Eggs, and bake them; then make a Ragouſt of good Gravy thicken'd; put in Sweetbreads dic'd, Cocks-combs, Cheſnuts blanch'd; Muſhrooms, Morelles and Trouffles; ſtove it, and toſs it up pretty thick: Diſh your Fowl; lay round ſome Forc'd-meat, and put over your Ragouſt, and then garniſh with Petit-patties and ſliced Lemon.

PULLETS, CAPONS, *or* CHICKENS *in Bladders.*

TAKE Ox-Bladders that are ready dry'd, and put them into warm Water to ſupple them: Cut off the Necks of the Bladders to make Room for your Fowl to go in, but be ſure to leave Room enough to tie them up cloſe; then let your Fowl be drawn, ſinged, and truſs'd to boil, the Legs cut off, and truſs'd cloſe: Take Oyſters, if three Fowls, to each a Quart, to a Chicken a Pint, ſet them, and beard them; take Lumps of Marrow,

Marrow, Cheſnuts blanch'd, or Piſtachoe-Nut Kernels; ſeaſon with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd, and a little Onion; work this up together with grated Bread, a little Cream, and the Yolks of Eggs, and fill the Bellies full of it, and force under the Skin of the Breaſt with a little light Forc'd-meat: Put them in your Bladders, and tie them up faſt, leaving Room that the Bladders may not break; boil them well, for they will require as much more boiling as without Bladders; then make a Coolio with a Sweetbread or two, a few Cocks-combs, a few Morelles and Trouffles; do not make it too thick; put it in the Bottom of your Diſh; lay your Fowl on it: You may cut off the Bladders, and when they are cut up, the inſide Forcing will mix with the Coolio: Garniſh with Forc'd-meat and ſliced Orange or Lemon, and ſerve it away hot.

GEESE, TURKEYS *and* CAPONS.

TAKE your Fowl, and lard it with groſs Lard not ſeaſon'd; but lard it as clean and as white as you can, and put ſome light Forcing made of a Sweetbread and Marrow, finely ſeaſon'd, under the Wings and towards the Breaſt: The Bones of your Fowl muſt be all crack'd, and truſs'd flat to boil before you lard it; then put your Geeſe, Turkeys or Capons in a Veſſel that will hold them, and put to them ſome clear ſtrong Broth, and then as much White-wine as will cover them; ſeaſon it very well with whole Pepper, Salt, Cloves and Mace; put in a good Faggot of ſweet Herbs and Parſly, ſome Onions, and a Clove of Garlick; ſlice in a Lemon, and put in three or four Bay-leaves; ſtove it very ſoftly on a gentle Fire till very tender, and then take it out and diſh it on a folded Napkin, and cover with another; it muſt be ſerv'd without Sauce or Garniture, only ſome boil'd Sellery toſs'd up white, and ſent up upon a Plate. This Diſh in *French* is call'd, *A la Mode de* Blois.

TURKEYS, CAPONS, *and* CHICKENS, a la Creame.

TAKE your Fowls, and roaſt them till they be almoſt enough; then take off all the Fleſh and brawny Part to the Pinions of the Wings, and take out the Breaſt-bone likewiſe, leaving the Legs, Rump, and Carcaſe whole; make a very light good Forc'd-meat with the white Fleſh and Marrow, and a Sweetbread or two; ſeaſon it, but not too high; waſh the Body and the Inſide with the Yolks of Eggs; then lay in a Row of Forcing, and lay over that a Row of large Oyſters; waſh with an Egg, and ſeaſon; then lay another of Forcing, and then lay ſome Lumps of Marrow roll'd in Eggs, and ſome Cock's-combs ſtov'd down, and ſome Piſtachoe-Nut Kernels blanch'd; then lay on more Forcing, and make it in the Shape of your Turkey, Capon, or Fowl, as at firſt; waſh it over likewiſe with an Egg and thick Butter, or a little Cream; bake it gently, not too much; make a Ragouſt of Gravy thicken'd, ſome Sweetbreads dic'd, ſome Cocks-combs, Morelles and Trouffles, and Forc'd-meat Balls, and a few Muſhrooms; toſs it up with a little Cream, and the Yolk of an Egg; put it into your Diſh, and your Fowl on the Top: Garniſh with Petit-patties, fry'd Sweetbreads and Lemon.

PULLETS, *and* ENDIVE; *or* CAPONS, *or* CHICKENS, *are all dreſs'd after the ſame Manner.*

TAKE your Fowls, and draw and cleanſe them very well; let them be very neatly truſs'd to boil: Lay them in Water, and keep them very white, and then boil them up in very good ſtrong Broth, and ſome White-wine; ſeaſon your Liquor, and when boil'd or ſtov'd enough, have in Readineſs ſome Endive boil'd off from all the Bitterneſs in two or three Waters, and then ragouſt it in good Gravy finely ſeaſon'd and thicken'd brown:

Do ſome of it in Lengths, ty'd up in Bundles: Lay the Cut under the Fowl in the Diſh, and the Bunches round your Fowl in the Middle: Garniſh with ſlic'd Lemon, and ſerve it away hot to the Table.

TURKEYS, CAPONS, *or* PULLETS, la Caſtrole.

TAKE your Fowls, and lard them through with groſs Lard, as you do for *a la Dobe*: Seaſon your Lard well; then take a Quart of large Oyſters, ſet them, and beard them; dice a Sweetbread or two; put a few Morelles, and ſome Cheſnuts boil'd and blanch'd; a few Cocks-combs; ſome Lumps of Marrow: Seaſon all this with Pepper, Salt, and Nutmeg, ſome Thyme and Parſly; mince an Onion or Shallot; then take an old Cloth, and butter it very well, and lay in your Fowl, and tie or ſew it up very cloſe; wet the Cloth on the Outſide, and dawb it all over with ſoft Clay; then lay it in a Bed of Embers; cover it, and let it lie two Hours; then take it out of the Cloth, and diſh it: Put in your Diſh good Gravy, thick Butter, and the Juice of an Orange, and mingle the Forcing in the Belly with that Garniſh, with Forc'd-meat and Lemon.

SATTOOT *of* TURKEYS, *or* CAPONS, *or* PULLETS.

TAKE your Fowls, draw them, and ſinge them; crack the Bones, and truſs them to boil; ſeaſon and lard them with groſs Lard, and paſs them, or roaſt them off brown at a quick Fire; then butter a Petit-pan that has a whole Bottom, and lay them in, and make a Border of Forc'd-meat all round cloſe to them, and pretty thick: Cover your Fowl with ſome Butter, and lay over a Piece of Veal Caul, or a Sheet of Bacon; waſh over your Forc'd-meat with the Yolk of an Egg and thick Butter, and force your Fowls in the Bellies; bake it gently till enough;

enough; then diſh it, and make a Ragouſt of good Gravy, Sweet-breads dic'd, ſome Cocks-combs, ſome Morelles and Trouffles, and Muſhrooms, and Artichoak-bottoms quarter'd; toſs it up thick, and put over it, and garniſh with fry'd Artichokes and ſliced Lemon.

TURKEYS DEFINATOR, *or* CAPONS, *or* PULLETS.

TAKE your Fowls, after drawn and ſing'd, and crack the Bones of them; then truſs them to boil, and lard with groſs Lard ſeaſon'd; make a Forcing with Oyſters ſet and bearded, ſome Lumps of Marrow, ſome Morelles and Cocks-combs ſeaſon'd, and work up with the Yolks of Eggs, Cream and grated Bread; make a Sheet of good Forc'd-meat, and waſh it over with the Yolk of an Egg, and roll your Fowl up in it, firſt putting your Oyſters and Forcing into the Belly, after you have roll'd it in Forc'd-meat; but firſt, you muſt truſs your Fowl to roaſt on a Spit, then waſh your Forc'd-meat all over with the Yolks of Eggs, and then roll it in a Veal Caul, and tie it very faſt, and bind it about to keep it all to the Spit; and when it is well roaſted, take off the Strings and the Caul, and diſh it, and put under in the Diſh good Gravy, thick Butter, and the Juice of an Orange and Lemon; and what comes out of it when it is cut up, will make admirable Sauce with what you put into the Diſh: You may garniſh with Reſoles of Marrow fry'd and ſlic'd, Orange or Lemon.

PULLETS, *or* CAPONS, *with* OYSTERS, SAUSAGES *and* BACON.

TAKE your Fowls, and let them be truſs'd to boil, and boil a good Piece of Bacon along with them, and have ſome good Sauſages broil'd or fry'd; then take two or three Quarts of

Oyſters, ſet them and make a Ragouſt of them, but not too brown; ſeaſon it with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, and a little Onion or Shallot; draw it up with ſome thick Butter at laſt when it has ſtov'd, and make it pretty thick; diſh your Fowl; lay your Bacon and Sauſages about, and garniſh with fry'd Oyſters and Lemon.

DUCKS, *or* TEAL, *Ragouſt.*

TAKE your Fowls, and truſs them to boil, and lard them through with groſs Lard well ſeaſon'd, and paſs them off brown; then brown a Piece of Butter, and thicken it a little, and put to it good Gravy, and ſome red Wine; ſeaſon it well, and put in a Faggot of ſweet Herbs, a Piece of Bacon ſtuck with Cloves, and ſome Onions; ſtove in it a Cabbage cut in Quarters; and when all is tender, diſh your Fowl, and lay round your quarter'd Cabbage: Make a Ragouſt of a Sweetbread or two dic'd, a few Cocks-combs, and a few Muſhrooms and Forc'd-meat Balls; put it over your Fowl, and garniſh with ſome Forc'd-meat and ſlic'd Lemon. You may dreſs a Hare the ſame Way.

PIGEONS POV' ROY, *or* PIGEONS COMPORT.

TAKE your Pigeons, and truſs them to boil, and then lard them thick all over the Breaſt, and put them into a Stew-pan, or flat Sauce-pan, with a Piece of Butter, and cover them, and let them brown gently till they be of a golden Colour; then take them out, and dry off the Fat from them, and brown a Piece of Butter golden Colour; thicken it a little with fine Flower; put in ſome clear Gravy, and a little white Wine, ſome Sweetbreads and Cock's-combs, ſome Muſhrooms and Artichoke-bottoms quarter'd, and ſome Heads of Aſparagus; ſeaſon

ſeaſon it with Pepper, Salt, and Nutmeg, a Faggot of ſweet Herbs and Parſly, an Onion ſtuck with Cloves; and when ſtov'd tender, put in a little thick Butter, and ſqueeze in an Orange; toſs it up thick, and diſh your Pigeons, and put over your Ragouſt, and garniſh with Petit-patties of light Forc'd-meat and ſliced Lemon.

CHICKENS TEMPERADE, *or* RABBETS.

TAKE pretty large Chickens, and cut them in Pieces, as for a Fricaſſy, but ſomewhat larger; and with Rabbets you may do the like: Soak them in luke-warm Water to take out the Blood; then brown a Piece of Butter gold Colour, and thicken it a little; put in your Chickens, and toſs them up in it; put in ſome ſtrong Broth, ſome Slices of Bacon fry'd thin, in little Pieces; ſeaſon it well with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd; put in a Clove or two of Garlick, ſome Forc'd-meat Balls, and a Sweetbread or two cut in Dice: Stove it till tender, and then toſs it up with ſome thick Butter, and the Yolks of three or four Eggs beat up in white Wine, and ſome Saffron dry'd and powder'd: Diſh it, and garniſh with Forc'd-meat, fry'd Parſly and Lemon.

CUSCASOOE *of* CAPONS, *or* PULLETS.

LET your Fowl be clean drawn, and ſing'd, and truſs'd to boil: Put a Forcing in the Bellies made with Lumps of Marrow, ſome Cheſnuts and Piſtachoe-Nuts blanch'd, ſome Raiſins, Currants and Citron cut in Pieces, and ſome Dates ſlic'd; work this up with ſome grated Bread, a little Cream, and a little Sack, and the Yolks of ſome Eggs; ſeaſon with Sugar, Cinnamon and Ginger, a little Salt, and a little Pepper; fill up the Bellies of your Fowls with this: Take a Pound of Rice, and brown

brown half a Pound of Butter, of a golden Colour; put your Rice into it, and ſtir it well together; put in about a Pint of thin Broth to it; lay in your Fowls, put in ſome Sugar and a Pound or two of Raiſins pick'd, ſome Dates ſlic'd, and ſeaſon with a little Pepper, Salt, Cinnamon and Ginger; ſo cover it, and ſtove very gently till tender; then put your Rice into the Bottom of your Diſh, and your Fowl on that; mingle a little Saffron with ſome of the Rice, and garniſh with that and ſlic'd Orange or Lemon.

BOIL'D CHICKENS; *with Sweet, and Fine* PUDDINGS.

TRUSS your Chickens to boil, and boil them off very white, and make as many fine light Puddings as there be Chickens; and when you diſh your Chickens, put a Pudding between each Chicken: You may colour one Green with Spinach, another Red with Cochaneel, another Yellow with Saffron, and ſome with Fruit, and ſome plain; then lay over the Breaſts of your Chickens Portugal Eggs; put Sippets in the Bottom of your Diſh, and make a ſweet Leer to put to the Chickens; with white Wine, Sack and Sugar, drawn up with the Yolks of Eggs and thick Butter, and garniſh with Suckets and preſerv'd Barberries, and ſlic'd Lemon, and ſtick Citron all over the Puddings.

CHICKENS *with* SELLERY *and* BACON.

FIRST truſs your Chickens to boil, and boil them off with your Bacon; then boil off your Sellery in two or three Waters to take off the rank Taſte; then brown a Piece of Butter, and thicken it a little, and cut off the Sellery about an Inch long; tie ſome in Lengths, four Inches long, and ragouſt it up in your Gravy, and ſeaſon it pretty well; ſtove it up gently till pretty tender, and diſh your Chickens; put the ſmall Ragouſt under them, and the long lay round with your Bacon: Put a little minc'd Parſly and Butter over the Breaſts of your Chickens, and garniſh with ſcalded Sellery and ſliced Lemon.

FISH.

To Roaſt a PIKE.

FIRST take your Pike, and ſcale him alive, and open him juſt at the firſt Fin, and draw all out at that Place very clean, leaving the Belly whole; then lay him at length, and cut it right croſs half an Inch deep, and an Inch each Cut from the other; then have a large Eel or two fley'd, and the Fiſh taken off from the Bone, and cut into groſs Lard: Seaſon it with Pepper, Salt, Nutmeg, Ginger, Thyme, and Parſly minc'd, and lay your Fiſh croſs the Back of a Tray, and lard it pretty thick with the Eel; put in now and then half an Anchovy along with the Eel; then make a Forcing with ſome Eel, and a Quart or three Pints of Oyſters ſet and bearded, chop them, but not too ſmall, and put to the Eel and Oyſters a few pickled Muſhrooms, ſome Anchovies and a little Horſe-radiſh; ſeaſon it with Pepper, Salt, Nutmeg and Ginger, ſo work it up with a little thick Butter, grated Bread and the Yolks of Eggs; put in ſome Thyme and Parſly minc'd, and ſome Onion or Shallot, and fill the Belly with this Forcing; then broach it on a Spit, and with ſome Lathes or wooden Spits, faſten it, tying them round with Tape to keep it all together; lay it to a pretty good Fire, and baſte it with thick Butter, and Claret or white Wine, and a little Vinegar, and put in ſome Onions and ſweet Herbs, and baſte it often; ſeaſon your Stuff you baſte it withal pretty well; make a Leer for it with thick Butter, Horſe-radiſh grated ſmall, beaten Ginger, and ſome Wine, and ſome Anchovies, and a little of the Baſting; draw it up thick, and when it is roaſted, diſh it, and ſauce it, and draw out the Pudding in the Belly and mingle with the Sauce; lay

Spitchcock'd

Spitchcock'd Eels about it, and Oyſters broil'd in Shells, and garniſh with ſlic'd Lemon: You may alſo lard a large Pike with Bacon Lard ſeaſon'd, and the Sauce, and all Things elſe the ſame Way.

EELS *Roaſted, and Forc'd.*

TAKE large Eels, and kill them, and then ſcower them very well with Salt; then fley the Skin off almoſt to the Tail, and there leave it; then draw the Guts out of the Belly, as near the Gills as you can, and fill the Belly full of Oyſters ſet and bearded, ſeaſon'd with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, and a little Onion, work'd up with a little Bread and the Yolks of Eggs; hack your Eggs all along both Sides, and waſh them with thick Butter, and the Yolk of an Egg, and dredge them all over, and in the Hacks, with Pepper, Salt, grated Bread, Nutmeg, Thyme and Parſly minc'd; then draw on the Skin again; you may roll them in a Roll, and truſs them with two or three Skuers, and ſpit them, or tie them at length on the Spit; ſauce them with thick Butter and Anchovies, and garniſh with Lemon.

To Roaſt CARPS, *or* TENCH.

TAKE your Carps, and ſcale them, and draw them juſt below the Gill, to leave the Belly whole; then make a Forcing with Oyſters ſet and bearded, and the Milts of your Carps, and ſeaſon it as you do for a Pike: Fill their Bellies full of this Forc'd-meat; then take ſome large Oyſters ſet, and ſeaſon them with Pepper, Salt, Nutmeg, Thyme and Parſly, and a little Onion minc'd, and roll them in the Yolks of Eggs with a little grated Bread; raiſe the Skin of your Fiſh here and there, and force it with them; then broach them, and faſten 'em to the Broach as you do a Pike; ſeaſon them, and baſte them with the ſame as a Pike: Save the Blood of your Carps, and brown a Piece of Butter

Butter of a gold Colour; put in an Onion ſtuck with Cloves; put in ſome red Wine; put in ſome beaten Ginger, a little Nutmeg, the Blood of your Carps, and a Lemon cut into Dice; draw this up thick with good Butter; diſh it, and ſauce it, and garniſh with Reſoles made of Oyſters, fry'd Parſly and ſlic'd Lemon, and ſerve it hot.

SOLES, *Roaſted and Larded.*

TAKE large Soles, and ſcale them on both Sides, not fley them, draw the Gut out at the Gill, and force the Belly with Oyſters ſeaſon'd as before; hack them croſs, and lard one Side with Bacon, and the other Side with Eel; ſeaſon the Lard: waſh them over with the Yolks of Eggs and thick Butter; broach them, and dredge them with grated Bread and ſweet Herbs, and baſte them with thick Butter; and when roaſted enough, diſh them, and ſauce them with thick Butter, Anchovies and the Juice of an Orange: Garniſh with Horſe-radiſh and a Lemon.

ROASTED STURGEON, *Freſh:*

TAKE a Rand of freſh Sturgon, pull off the Scales and Armour, but leave on the Skin; then make a Forcing with Oyſters ſet and bearded, ſome Eel, and ſome Muſhrooms and Anchovies, a pretty deal of Parſly, ſome Sorrel and Spinach, Thyme and Onions minc'd; ſeaſon it pretty well with Pepper, Salt, Nutmeg and Ginger, and ſome grated Horſe-radiſh; work it up with grated Bread and the Yolks of Eggs, and force it through as you do a Phillet of Veal; you may lard the Outſide, if you will, with Bacon; roaſt it, and baſte it with Butter and Wine ſeaſon'd well with Anchovies, Spice, ſweet Herbs and Onions: Make a Leer for it with Oyſters, thick Butter, Wine, Spice, Horſe-radiſh and Ginger, a few Muſhrooms, and dice in a Lemon; draw it up thick, and diſh your Fiſh, and ſauce it:

Garniſh with ſome ſmall Slices broil'd, fry'd Oyſters and ſlic'd Lemon.

LOBSTERS ROASTED.

TAKE large Lobſters alive, and crack the Shells a little; tie them on to a Broach, and lay them to a gentle Fire to roaſt, and baſte them with Butter, red Wine, a little Vinegar, or ſlice a Lemon into your Baſting; put in ſweet Herbs and Onions, and Pepper, Salt and Nutmeg; baſte them very often as they roaſt, and when they are enough, diſh them; put in ſome of the Baſting drawn up and thicken'd; take an Anchovy and put in your Diſh, and ſome thick Butter, in Saucers, round your Diſh, and then garniſh with Lemon, and ſerve it away hot.

FRICASSY *of* LOBSTERS.

TAKE your Lobſters after boil'd, and take the Fiſh out of the Legs and Tails, and cut it into Pieces as big as a Nutmeg; take all the Inſide of the Body, and beat it up with a little white Wine and the Juice of an Orange, and a little Nutmeg; then brown a Piece of Butter of a golden Colour; cut all the ſmall Legs into Pieces, and the Carcaſe of the Body, Shells and all; put them into your Butter, and toſs them a little; put in ſome white Wine or Claret; put in a Faggot of Thyme and Parſly; ſeaſon with Pepper, Salt and Nutmeg; put in ſome thick Butter, and ſtove them up; then thicken them with your Eggs, and diſh them; garniſh your Diſh with Lemon, and ſerve away hot.

FRICASSY *of* TENCHES.

TAKE your Tenches and draw them, and fley them, and cut them in Pieces to fricaſſy, and ſet them in a little Water luke-warm; then brown ſome Butter, and thicken it with a little Flower, and toſs up your Fiſh in it; put in a little Liquor, and a Piece of Butter; ſeaſon with Pepper, Salt, Nutmeg, Ginger, Thyme and Parſly minc'd, an Onion ſtuck with Cloves; put in ſome Oyſters ſet, ſome Muſhrooms, a few Morelles and Trouffles, and a few forc'd Fiſh Balls, and an Anchovy or two; let it ſtove a while, and then toſs it up thick with ſome thick Butter and the Yolks of Eggs; beat in Wine; white with a little Cream; diſh it, and garniſh with Fiſh, Forc'd-meat, Horſe-radiſh and ſlic'd Lemon.

PIKE BARBACU'D, *or* SALMON, BARBELS, *or* MULLETS.

TAKE your Fiſh, and ſcale them, and draw them juſt below the Gill, and make a Forcing, as for other Fiſh as before, with Oyſters, *&c.* fill the Belly, and force, here and there, with Oyſters all over, opening the Skin; ſeaſon all pretty high; then butter a large Sheet of Cartridge Paper, turning up the Edges like a Dripping-pan; lay it on a Gridiron over a Charcoal-Fire, not fierce, and let it broil gently, turning it pretty often; and when enough, diſh it, and make a Leer for it with ſome red Wine, thick Butter, Anchovies, Spice, Herbs and Onions, or Shallot and a diced Lemon; draw it up thick, and ſauce your Fiſh: Garniſh with Oyſters in Shells and ſlic'd Lemon, and ſerve it hot.

SALMON, *Collar'd and Roaſted.*

TAKE a Side of Salmon, and ſcale it clean; then make a good Forcing, as for a Pike, or other Fiſh, as is before mention'd, and put in a Lobſter into your Forcing, and work it up pretty ſtiff; waſh over your Salmon with the Yolks of Eggs, and lay it all over your Forcing pretty thick, and waſh that over with Eggs likewiſe; then roll it into a Collar, and bind it two or three times about with a Tape; waſh over the Outſide, and ſeaſon it; and you may either roaſt it on a Spit, tying it on with Splinters, or put it in a Pan, and bake it in the Oven; make a good Leer with Wine, Spice, Butter, Anchovies, Shrimps and Oyſters drawn up thick, and diſh it, and ſauce it, and lay about it a Chine of Salmon boil'd, or ſome ſmall Fiſh fry'd; and garniſh with Horſe-radiſh, fry'd Parſly and Lemon.

PIKE, *or* SALMON, *or* MULLETS, *or* BARBLES, La Caſtrole.

TAKE your Fiſh, and ſcale them, and cleanſe them, and draw them near to the Gill to leave the Belly whole; make a Forcing with Oyſters ſet and bearded, a Lobſter, an Eel, Anchovies, Muſhrooms pickled, ſome Morelles, not cut, but in halves; ſeaſon with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, an Onion or Shallot, ſome Horſe-radiſh grated, ſome beaten Ginger; work it up with a little Cream, grated Bread, and the Yolks of Eggs; fill their Bellies with this; then hack your Fiſh about an Inch one Hack from another to the Bone, and make Seaſoning for them with Pepper, Salt, Nutmeg, Ginger, Thyme and Parſly minc'd, and put to this Seaſoning, an Ounce of *Lapis Prunella* beaten ſmall; waſh all within the Hacks with white Wine-Vinegar very well, and then ſtrew in your Seaſoning

Seaſoning pretty thick, and butter a Cloth and roll it in, firſt waſhing it over with the Yolks of Eggs; tie it, or ſew it up cloſe, and daub it over with ſoft Clay, and bake it in Embers, not too hot, and let it lie, if it be a large Fiſh, two Hours; then take it out, and diſh it, and ſauce it with a Leer made with Wine, Spices, thick Butter, and Anchovies: The Forcing in the Belly you may mingle with the Sauce; you may garniſh with Oyſters in Eſcollop-Shells, Lemon and fry'd Parſly; and the Seaſoning will diſſolve all the Bones but the Head.

OYSTERS, *Ragouſt or Fricaſſy'd.*

TAKE the largeſt Oyſters, and ſet them, and pick them clean; then brown ſome Butter, and thicken it, and toſs up your Oyſters; then put in ſome good Gravy, and ſome red Wine; ſeaſon them with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, and put in an Onion ſtuck with Cloves; put in ſome thick Butter, and toſs them up thick with the Yolks of Eggs and a little Cream: If you would have them white, garniſh your Diſh with fry'd Oyſters and ſlic'd Lemon.

SALMON, PIKE, CARPS, *or* FRESH COD *in* CORBULLION.

FIRST ſcale, draw, and cleanſe your Fiſh very well; then lay your Fiſh into a Corbullion, made as follows: Take one Part Wine, one Part Vinegar, and two Parts Water; ſeaſon it well with Salt, whole Pepper, Cloves, Mace and Ginger; put in ſome Onions, Horſe-radiſh, a good Faggot of ſweet Herbs, and a few Bay-leaves; pour this cold all over your Fiſh, and let there be enough of it to boil it in; let it lie an Hour in this Corbullion, and then take out your Fiſh, and ſet your Corbullion on to boil; and when it boils up, put in your Fiſh; when boil'd

enough, take it out, and drain it well; diſh it, and lay ſome other ſmall Fiſh about it, either boil'd, or fry'd, or broil'd, and garniſh with Horſe-radiſh and ſlic'd Lemon.

Carps in Armour muſt be boil'd in ſuch a Corbullion, but not ſcaled nor waſh'd, nor wip'd, and ſent up in a pinch'd Napkin, and cover'd with another, and garniſh'd with Water-creſſes and Horſe-radiſh, and ſome of the Sauce that follows, put in China Cups, and ſet by. This following Sauce is proper for all Fiſh, boil'd in a ſtrong Corbullion.

To make SAUCE *for any* FISH *boil'd in Corbullion.*

FIRST brown a Piece of Butter, about a quarter of a Pound, of a golden Colour; thicken it with fine Flower; put in ſome red Wine, and ſome Mace, Cloves, and beaten Ginger, ſome Onion or Shallot minc'd, a Faggot of ſweet Herbs, half a Dozen Anchovies, a Lemon cut in Dice, ſome Horſe-radiſh grated; draw all this up together with good Butter very thick, and put in Oyſters ſet and bearded, Shrimps pick'd and waſh'd, ſome pickled Muſhrooms, and at laſt a Spoonful of Catchup, and draw it up very thick. This Sauce is proper for Turbet, or holy Bret, or Pearl, or Mullets, or Gurnets, or any Fiſh that is dreſs'd high.

CARPS, *Stew'd Brown.*

TAKE your Carps, and ſcale them, and draw them, and ſave the Blood of them, with a little red Wine beat up with it to keep it from curdling; wipe your Carps, not waſh them, you may juſt harden the Skin of them in brown Butter, and take them out, and wipe off the Fat, or do them without frying, either Way will do: Put them in a Stew-pan that will handſomly hold them, and put ſome red Wine to them, and ſome meager

Gravy, as much as will three parts cover them; ſeaſon them with Pepper, Salt, Cloves, Mace and Ginger; ſtrew over them Thyme and Parſly minc'd, ſome Onions or Shallot; put in ſome Anchovies, ſome pickled Muſhrooms, and a few Capers minc'd, ſome Horſe-radiſh grated, and two or three Bay-leaves; put in a Quart of Oyſters bearded and ſet; cover it over cloſe, and let it ſtove while tender; then brown a good Piece of Butter, and thicken it; put in the Blood of the Carps; pour over the Butter, and ſhake it together till thick: Diſh it, and garniſh with the Roes of the Fiſh and Lemon.

CARPS, *a la Force.*

TAKE your Carps, and ſcale them, and draw them, and fley them, and take off the Fiſh from the Bones, leaving the Bone faſt to the Head and Tail; make a Forcing of the Fiſh with Oyſters ſet and bearded, and a few Muſhrooms, and mince it fine; ſeaſon with Pepper, Salt and Nutmeg, a little Ginger, ſome Thyme and Parſly minc'd, and a little Onion or Shallot; work it up with ſome Cream, ſome grated Bread, and the Yolks of Eggs; then butter a Petit-pan that has a whole Bottom, lay ſome of your forc'd Fiſh and the Bone over it; then waſh it with the Yolk of an Egg, and lay a Row of Oyſters bearded roll'd in an Egg; then lay over as much Forc'd-meat as will make your bones, Head and Tail into the Shape of your Carp again; waſh them over at laſt with an Egg, and bake them in a gentle Oven, or a French Oven, not too hot: When done, diſh them on a pinch'd Napkin, and cover them with another, and garniſh with Horſe-radiſh and Water-creſſes, and ſend ſome thick Butter, Anchovies and a little Catchup drawn together and put it in China Cups: Serve it away hot.

Another

Another Way to Force CARPS, *or* TENCH.

TAKE your Carps, or Tench, and ſcale them; make a Forcing with Oyſters, an Eel, and other Ingredients, as for your other forc'd Fiſh, and fill their Bellies full of it; then have ſome large Oyſters ſet, and ſeaſon them with Pepper, Salt, and Nutmeg, a little Thyme and Parſly minc'd; work them up with a little grated Bread and the Yolk of an Egg, and force your Fiſh on both Sides in ſeveral Places between the Skin and the Fiſh, two or three Oyſters in a Hole; lay them on a Petit-pan butter'd, and forc'd Fiſh border'd about them, and waſh them over with an Egg; lay Butter all over, and bake them in a gentle Oven, or a French Oven, and make a Leer for them with red Wine, thick Butter, Anchovies, Horſe-radiſh and Ginger, and put to it ſome of the Liquor that comes out of the Fiſh in baking: Diſh your Fiſh, and pour the Leer over, and garniſh with Horſe-radiſh and Lemon.

SOLES, *Stew'd and Forc'd.*

TAKE your Soles, and ſcale them on both Sides; draw them, clean them, and waſh them over with an Egg, and half fry them; then open the Middle of the Back, and take out all the Bone, then take large Oyſters ſet and ſeaſon'd with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd; and work'd up in ſome grated Bread and the Yolks of Eggs, and lay them into your Soles between the two Sides; then brown a Piece of Butter, and thicken it a little; put in ſome red Wine, ſome Anchovies, an Onion, a Faggot of ſweet Herbs; ſeaſon with Pepper, Salt, Nutmeg and Ginger, and cut in the Meat of a Lobſter; ſtove it a little, and ſhake it up with Butter pretty thick; ſqueeze over a Lemon, and diſh them, and garniſh with fry'd Oyſters and ſlic'd Lemon.

TROUTS,

TROUTS, *with* SORREL.

TAKE your Fiſh, and draw them, waſh them and boil them off in a Corbullion; then take Sorrel and ſcald it, and mince it very well; then draw it up with thick Butter and Anchovies; diſh your Fiſh upon ſome Sippets of French Bread, and pour the Sauce all over it, and garniſh with Horſe-radiſh and Lemon. Mackerel and Flounders may be dreſs'd the ſame Way: But the common Way for Mackerel is, after boil'd, to make Sauce with thick Butter, Mint, Fennel and Parſly boil'd and minc'd, and drawn up with the Butter: If you broil them whole, hack them, and ſeaſon them with Pepper, Salt and Nutmeg, ſome Mint and Fennel minc'd, and grated Bread, and waſh them over with Butter, and dredge them over, and fill the Hacks full of that Seaſoning, and broil them over a gentle Fire, and ſauce them with thick Butter drawn up with an Anchovy, and garniſh with Lemon.

SALT-FISH, *with* CREAM.

TAKE good Barrel-Cod, and boil it; then take it all into Flakes, and put it in a Sauce-pan with Cream, and ſeaſon it with a little Pepper; put in a Handful of Parſly ſcalded, and minc'd, and ſtove it gently till tender, and then ſhake it together with ſome thick Butter and the Yolks of two or three Eggs, and diſh it; and garniſh with poach'd Eggs and Lemon ſlic'd.

FRICASSIES, *and* Made Diſhes.

A FRICASSY *of* CHICKENS, *or* RABBETS, *White.*

TAKE your Chickens or Rabbets, and cut them into Pieces, pretty ſmall, and waſh them in luke-warm Water very clean; then brown a Piece of Butter Gold Colour, and thicken it with a little fine Flower; then toſs up your Chickens in that, and then put in ſome clear ſtrong Broth; ſeaſon it with Pepper, Salt, and Nutmeg, and a Piece of Bacon ſtuck with Cloves, a Faggot of ſweet Herbs and Parſly, an Onion or Shallot; put in a Piece of Butter; toſs it up, and put in a few Morelles and Trouffles, and a few Muſhrooms, and an Artichoke-bottom or two cut in Pieces; cut in a Sweetbread in Dice, and let it ſtove gently till tender, then toſs it up with ſome Yolks of Eggs beat up in white Wine and a little Cream, and put in ſome thick Butter and then your Eggs, and toſs it up very thick, and garniſh with fry'd Sweetbreads and ſlic'd Lemon.

Any *White Fricaſſy* is made the ſame Way, as Lamb, or Veal, or Sheeps Trotters, or Sweetbreads, or any White Fowl.

A FRICASSY *of* RABBETS, *or* CHICKENS, *Brown.*

TAKE your Chickens or Rabbets, and cut them in Pieces, as before, and waſh them in warm Water very clean; then brown a Piece of Butter, and thicken it with fine Flower, and toſs it up; then put ſome good Gravy into it; put in the ſame Ingredients as into a White Fricaſſy; put in a Piece of Butter, and toſs it up, and let it ſtove gently till tender; then brown a Piece

Piece of Butter more, and thicken it with a little Flower, and put it into your Fricaſſy, and toſs it up thick: Diſh it, and garniſh with fry'd Parſly and ſlic'd Lemon.

Any *Brown Fricaſſy* is made the ſame Way, as Lamb, or Veal, or any other Fowl.

MUSHROOMS *Ragou'd, or Fricaſſy'd.*

TAKE your Muſhrooms, and peel them, if large; if Buttons only, cut off the End of the Stalk, and put them in fair Water, and give them a Waſh; take them out, and drain them, or dry them; then take a Piece of Butter and brown it, and thicken it with a little Flower and put in your Muſhrooms, and toſs them up, and ſet them over a gentle Fire, and there will come Liquor enough from them to ſtove them, ſeaſon them with Pepper, Salt, and Nutmeg, an Onion, and ſome Thyme and Parſly minc'd; ſtove them a quarter of an Hour, and toſs them up with a little thick Butter.

To *fricaſſy* them is the ſame Way, only at laſt toſs them up thick with the Yolks of Eggs beat up in a little white Wine and a little Cream, and toſs them up with a little thick Butter; diſh them, and garniſh with broil'd Muſhrooms and Lemon: To broil them, take the largeſt that are whole, and peel off the Skin, and ſeaſon them with Pepper, Salt, Nutmeg, and a little Thyme and Parſly minc'd, and a little grated Bread; fill them with this, put over ſome Butter, and broil them on a butter'd Paper, and brown the Top of them with an hot Iron: Garniſh with theſe, or they will make a Plate of themſelves.

MORELLES, *and* TROUFFLES.

IF you have them Green, you muſt cleanſe them from the Sand by waſhing them, and brown a Piece of Butter Gold Colour, and toſs them up, and their own Liquor will ſtove them; ſeaſon them only with Pepper, Salt, and Nutmeg, and an Onion, and a little minc'd Parſly; when ſtov'd tender, toſs them up as a Fricaſſy, with the Yolk of an Egg and a little white Wine, and a little Cream and thick Butter, and ſo ſerve them; and you may garniſh with Lemon: If you uſe the dry ones, you muſt ſoak them in warm Water, and ragouſt them off Brown with Gravy thicken'd, and ſeaſon'd as before; or you may toſs them up likewiſe as a Fricaſſy, with the ſame Ingredients, White; and the large ones you may force with a light Forc'd-meat of a Sweetbread lightly ſeaſon'd and broil'd in a butter'd Paper, roll'd up and ſerv'd in the Papers, and they will eat very well thus; but they muſt be firſt ſet, and then forc'd.

MITTLETS *of* VEAL, *Forc'd.*

FIRST make ſome very large Collops of a Phillet of Veal, and hack them; double them, and lard one Side very thick, as you lard a Scotch Collop; then make a light Forc'd-meat with Sweetbreads, or the Brawn of Chicken, ſome Marrow, as much more of that as Meat, a few Muſhrooms, a little Bacon; and ſeaſon with Pepper, Salt, and Nutmeg, a little Thyme and Parſly, and a little Onion or Shallot; work it lightly up with ſome Cream and a little grated Bread; ſpread your Collops with the larded Side downward; waſh them over with the Yolk of an Egg, and lay your Forc'd-meat over half, and turn the other half over which is larded; pin the Side and each End with ſmall Scuers, and broil them on a butter'd Paper, firſt baſting them with the Yolk of an Egg, and a little thick Butter beat up together:

ther: Broil them gently; and when you diſh, ſauce them with good Gravy and thick Butter, and the Juice of an Orange, and garniſh with Orange or Lemon.

SAVOYLET *of* VEAL, *or* LAMB.

TAKE Collops cut out of the beſt of a Phillet of Veal, and lard them, but not too thick; then fry them off as quick as you can, and brown; then take eighteen Eggs, the Whites but of half, and beat them, and butter them, but very tender; put a Piece of Butter in a Pan, and put half your Eggs into the Pan, like an Omelet; ſeaſon your Eggs; put over them ſome Heads of Aſparagus or Lettice ſcalded, and green Peaſe boil'd; put a Sweetbread dic'd over, and a few Morelles; lay on your Collops, and the reſt of your Eggs over them, and fry it juſt to harden it; turn it upon a Pie-plate, or ſome ſuch Thing, and put it in the Pan, and harden it a little; diſh it, and ſauce it with good Gravy, thick Butter and the Juice of an Orange, and garniſh with ſlic'd Orange.

PADOLETS *of* FOWL.

TAKE of a Capon, Pullet, Chicken, Partridge, or Pheaſant, after roaſted, the white Part, or Brawn of the Breaſt, and mince it very fine, with as much more Marrow as Fleſh, and beat in a Mortar a quarter of a Pound of Jordan Almonds very fine, and put to it your minc'd Stuff, and ſeaſon all with Pepper, Salt, and Nutmeg, and a little Thyme and Parſly minc'd; work it up with grated Bread, Cream, and the Yolks of Eggs; then take Sippets, or Toaſts of white Kitchen-Bread, and ſoak them in Cream, but not too much; butter a broad Patty, or Mazarine well in the Bottom; lay in your Toaſts, and waſh them over with the Yolk of an Egg; then lay on your Forc'd-meat in Heaps

Heaps to cover your Toaſts; waſh them over with an Egg, and bake them in a gentle Oven; and when done, ſtick all over them blanch'd Almonds ſplit, and garniſh with quarter'd Oranges.

DOUBLE COLLOPS *of* VEAL, *Larded.*

CUT large Collops of a Phillet of Veal half an Inch thick, hack them well, and ſeaſon them on both Sides, and lard them very thick on both the Sides; waſh one Side with the Yolk of an Egg, and boil them gently on a butter'd Paper; and when they are enough, diſh them, and ſauce them with Gravy, thick Butter, and the Juice of an Orange, or juſt clap them into Gravy and Butter, and toſs them up with the Yolk of an Egg and white Wine, and a little minc'd Parſly, and garniſh with fry'd Parſly and Lemon.

CUTLETS A LA MAINTENON, *of* Mutton, *or* Veal, *or* Pork.

TAKE a Neck of either, and cut the Cutlets very thick, cloſe by each Bone; then open the broad Part to the Bone through, and force it with a light Forc'd-meat not ſeaſon'd too much; waſh the Hole with the Yolk of an Egg; put in ſome Forcing, and then lard it through with ſeven or eight Pieces of Lard; then waſh your Cutlets over with Butter, and dredge them over with grated Bread, Pepper, Salt, and Nutmeg, and a little Thyme and Parſly minc'd; then roll them neatly up in white Paper, and broil them on a butter'd Paper, or roaſt them on a Lark Spit, and ſerve them in the Papers; ſend Butter, Gravy, and the Juice of an Orange by themſelves in China Cups, and garniſh with half Oranges.

OYSTER-LOAVES, *or* OYSTER-BREAD.

TAKE your Oyſters, ſet them and beard them, brown a Piece of Butter, and thicken it, and toſs them up into a brown Ragouſt, with good Gravy; dice a Sweetbread in amongſt them, and a few Morelles cut in Pieces; firſt, ſet and ſeaſon them with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd, and a little Touch of Onion; ſqueeze in a little Lemon, and toſs them up thick with the Yolk of an Egg, and then have your round ſmall French Manchets; cut a three ſquare Hole in the Bottom, and ſcoop out the Crumb; fill up the Loaf with the Oyſters, and put the ſame Piece in again as you cut out, and waſh it over with the Yolk of an Egg and a little Flower to make it ſtick, and fry the Loaves criſp in clarify'd Butter, and ſo ſerve them in hot, and garniſh with Lemon.

LOBSTER-LOAVES.

TAKE the Lobſters, the Fiſh out of the Legs and the Tails, and pick the Body; toſs it up in a little white Wine, after cut, but not too ſmall, and a little good Gravy, a few Crumbs of Bread; and ſeaſon with a little Pepper, Salt, and Nutmeg, and a little Fennel ſcalded and minc'd very fine, and ſo toſs it up thick with the Yolk of an Egg, and fill your Loaves as Oyſter-Loaves, and fry them luted up with the Yolk of an Egg, or Eels: Scoop your Loaves, cutting a Piece off at the Top, and fry the Bread in clarify'd Butter criſp; fill up your Loaves, and garniſh with the Tops and Lemon. Cray-Fiſh Loaves are made the ſame Way; and ſo uſe Prawns and Shrimps.

HASH'D

HASH'D LOAVES *of* FOWL.

TAKE the brawny Part of the Breaſt of a Capon, or Turkey, Chicken, Pheaſant or Partridge; after roaſted, haſh it in thin long Slices; brown a Piece of Butter gold Colour, and thicken it; put in ſome good Gravy, and ſeaſon with Pepper, Salt, and Nutmeg; put in a whole Onion, juſt to give it a Flavour, and take it out again; ſtove it a little, and toſs it up with thick Butter and a little fine Flower: Let it be thick, and fill your French Loaves as you do Oyſter Loaves, and lute them up, and fry them in clarify'd Butter; or elſe, cut a Piece off the Top, and ſcoop your Loaves, and fry them, and fill them, and garniſh with the Tops and Lemon.

LOAVES *of* WESTPHALIA-HAM.

TAKE of the Lean of a Ham that is very well boil'd, and mince it ſmall, with as much more Marrow or good Beef-Suet as Ham; then beat it in a Mortar, and ſeaſon it with Pepper, Cloves and Mace, a little Thyme and Parſly minc'd, and an Onion; work this up with grated Bread, the Yolks of Eggs, and a little Cream; then take your Loaves and cut a Piece out of the Bottom, ſcoop them, and fry them in clarify'd Butter; then fill up your Loaves, ſtop them with the Piece again; lay a Piece of Veal Caul in the Bottom of a flat Petit-pan; put on your Loaves, the Bottom down, and waſh them over with the Yolk of an Egg and thick Butter beat together, and bake them gently in a moderate Oven, and garniſh with Lemon.

OYSTERS, SAUSAGES, *and* ANDOOLIES.

TAKE large Oyſters, and ſet them and beard them, and take ſome Lean of a Weſtphalia-Ham and mince it, and beat it in a Mortar to a Quart of Oyſters; take half a Pound of Ham, mince and beat with the Ham three quarters of a Pound of good Beef-Suet; ſeaſon it with Pepper, Cloves and Mace, and a little Salt, ſome Thyme and Parſly minc'd, and a little Shallot juſt to give a Taſte; work it together with ſome grated Bread, and fill it into Hog's Guts, either ſmall or great, cleans'd, and make either Sauſages or Andoolies of them: Tie them at the Ends, and they will keep a Week; warm them in Water, and broil them as you do Andoolies, and ſo ſerve them to the Table.

TRAVELLING LOAVES.

TAKE Chickens or Pullets, Pheaſants or Partridges or Rabbets, and a Neck of Mutton or Lamb, and roaſt it off cold, and cut your Fowl in Joints, and your Mutton into Cutlets; take large French Loaves of three Pence apiece, or other Bread; cut a Hole in the Top, and ſcoop out moſt Part of the Crumb; you may put Fowl into one Loaf, Mutton or Lamb into another, a Salad-Mogundy into another, and ſlic'd Ham and Tongue into another, putting a little Salt in a Paper with your freſh Meat: And as you travel you may eat any where on the Road in your Coach, carrying ſome Bottles of Drink likewiſe; ſo, in haſte, you may eat on the Road without ſtaying by the Way.

FRICASSY *of* EGGS.

TAKE Eggs, and boil them hard, but not too hard; blanch them, and quarter the Whites, and take the Yolks out whole; then cut the Yolks in halfs, and brown a Piece of Butter gold Colour, and thicken it a little; put to it ſome good Gravy; then put in your Eggs, and ſeaſon them with Pepper, Salt, and Nutmeg, a little Thyme and Parſly minc'd, and a little Onion; ſtove them up a little while, and then ſhake them together gently with ſome thick Butter, the Yolk of two or three Eggs beat up in a little white Wine; ſhake them thick, and diſh them, and garniſh with ſlic'd Lemon.

EGGS A LA SWITZ.

TAKE the Yolks of a Dozen Eggs whole from the Whites, poach them in white Wine and Salt; then have ſcalded Spinach minc'd, and toſs it up with a little Cream and thick Butter, and the Yolk of an Egg or two to bind it a little; ſeaſon it with Pepper, Salt, and Nutmeg, and ſqueeze in the Juice of an Orange; lay it hot in your Diſh; lay the Yolks of Eggs over it, and waſh them over with the Yolk of an Egg and thick Butter beat together, and dredge them over with the Raſpings of a French Manchet, and give it a Brown over with an hot Iron, and ſtick fry'd Toaſts between the Eggs: Garniſh with Orange or Lemon.

EGGS LA HUGONOT.

TAKE good Gravy and put in a Silver Diſh, and poach your Eggs in it; grate over ſome Nutmeg, a little Pepper and Salt, and brown them over with an hot Iron; garniſh with Lemon.

OMELET *of* EGGS.

TAKE eighteen Eggs, the Whites of half, and beat them up well together; ſeaſon them with Pepper, Salt, and Nutmeg, and a little Parſly and green Onion minc'd; put a Piece of Butter in a ſmall Frying-pan, and warm it, and put in the Eggs, and as they harden, turn over the Edges, and raiſe the Bottom with your Knife that it may harden; do not fry it too hard, and hold the Top of it to a hot Fire, or give it a little Brown with a hot Iron; you may likewiſe mince Clary and put to your Eggs; you may alſo ſet them as you do butter'd Eggs, but very tender, and fry them very quick; ſqueeze over an Orange, and garniſh with Oranges cut in Quarters, and ſerve it hot.

OMELET *of* ASPARAGUS.

TAKE eighteen or twenty Eggs, half the Whites, and beat them as before, and ſeaſon with the ſame; boil off your Aſparagus, and cut off the Heads and ſave them, cut off as far as is tender, and cut it in ſmall Pieces, and put it into your Eggs; then ſet your Eggs a little, not too hard, and put Butter in a Pan: Put in half your Eggs, and lay all the Heads of the Aſparagus over them; then put over the reſt of your Eggs, and fry it gently to harden it, and turn it on a Plate, and harden the other Side: You may ſauce this with a little thick Butter and Gravy and the Juice of an Orange, and garniſh with quarter'd Orange.

OMELETS *of* FLESH, *with* SWEETBREADS.

TAKE twenty-four Eggs, the Whites of half, and beat them very well; ſeaſon them as before: Take three Veal Sweetbreads and ſet them; cut two into thin Slices, and dip them in

an Egg, and fry them; cut the other ſmall and mingle with your Eggs; ſet your Eggs, and divide them, and put half into your Pan; lay on your Sweetbreads, and ſeaſon them, and put ſome Heads of Aſparagus over them, and a few Morelles ſet and minc'd, not ſmall; lay over a few Piſtachoe-Nut Kernels, and put over the reſt of your Eggs, and harden both Sides, and diſh it, and ſauce with good Gravy, thick Butter, and the Juice of an Orange, and garniſh with quarter'd Orange.

OLAVES *of* VEAL, *Savoury.*

TAKE of a good Phillet of Veal, and cut large Collops, not too thin, and hack them very well; then waſh them over with the Yolk of an Egg; then lay over a good Row of Forc'd-meat made of Veal pretty well ſeaſon'd; then roll them up and waſh them over again with an Egg; and then bard them over with a Sheet of larding Bacon: Tie them round, if you roaſt them; if you bake them you need not tie them, but waſh the Bacon over with the Yolk of an Egg: Garniſh with ſlic'd Lemon, and ſauce them with thick Butter, good Gravy and the Juice of an Orange.

Another Way is,

TO lay over your Forc'd-meat; firſt lard your Collops, and lay a Row of large Oyſters; and then roll them up, and roaſt them or bake them, and make a Ragouſt of Oyſters, a Sweet-bread dic'd, and a few Morelles and Muſhrooms and lay in the Bottom of your Diſh, and garniſh with fry'd Oyſters and quarter'd Orange.

TURKALET

TURKALET *of* RICE.

TAKE a Pound of Rice, and boil it tender, and then ſtrain the Liquor from it; ſeaſon with Pepper, Salt, and Nutmeg, and work it together with the Yolks of half a Dozen Eggs; butter a flat Sauce-pan or Petit-pan with a whole Bottom; lay in half your Rice; then cut two Chickens into Quarters, and break the Bones, and toſs them up with a little brown Butter and Broth, and ſeaſon them as a Fricaſſy, and ſtove them till three Parts ready; then lay in Rows on your Rice, ſome Aſparagus ſcalded in Lengths, two or three Inches long; lay a few thin Slices of Bacon, a Sweetbread ſlic'd, a few Morelles and ſome Forc'd-meat and hard Eggs; then lay on your Chickens, and ſeaſon all; put over ſome Butter, and lay on the reſt of your Rice, and cloſe it round the Edge with the Yolk of an Egg, and bake it; and when done, turn it, the Bottom upward; cut a Hole, and ſauce it with good thicken'd Gravy and the Juice of an Orange, and garniſh with Petit-patties and Lemon.

ROCKAMPUFF, *with* Capon, Pullet, Turkey, *or other* Fowl.

TAKE, after roaſted, all the brawny, white, and fleſhy Part of your Fowl; mince it, when taken off, very ſmall: Take the beſt of the Joints and Bones, and cut them in Pieces, and ragouſt them in good Gravy; put to them a few Morelles and Muſhrooms, and an Artichoke-bottom cut in Pieces; ſeaſon with Pepper, Salt, Nutmeg, an Onion, and a Faggot of Sweet-herbs; ſheet the ſame Diſh you ſerve it in with Puff-Paſte; raiſe a Border of hot Butter-Paſte in the Inſide three or four Inches high: Firſt put in your Ragouſt, and over that lay a Row of large Oyſters dipp'd in Eggs, and ſeaſon'd with Pepper, Salt, Nutmeg,

meg, Thyme and Parſly minc'd, and a little grated Bread; then toſs up your minc'd Fowl with good Gravy, thick Butter, and the Yolk of an Egg, ſeaſon'd with Pepper, Salt, and Nutmeg: Put it over the Oyſters, and ſtrew over it ſome Raſpings of French Bread, to the Thickneſs of a quarter of an Inch; then take thick Butter and beat it up with the Yolk of an Egg or two, and with a Bruſh drop it all over in Rings till quite cover'd; paper your Border round, and bake it; and when done, ſerve it away hot to the Table: Squeeze over an Orange.

PULPATOON, *with* Squabs *or* Larks; *or ſmall* Chickens *with* Squabs *or* Larks: *Which may be alſo made with whole* Chickens *cut into Quarters.*

FIRST, truſs your Squabs to boil, and draw your Larks, and cut off the Legs; brown ſome Butter, and thicken it a little, and ragouſt off your Fowl with good Gravy; ſeaſon it pretty high; put in Pallats, Sweetbreads dic'd, Artichoke-bottoms, ſome Morelles, Trouffles and Muſhrooms: Toſs it up pretty thick, and let it cool a while; then take a flat round Sauce-pan, the Bigneſs of the Diſh you deſign it for, and butter the Bottom; then lay in ſeven or eight fine Slices of middling Bacon, or Weſtphalia-Ham; then ſheet the Pan with Forc'd-meat, pretty thick; then lay in ſome ſcalded Lettice cut in Quarters, and between ſome Piſtachoe-Nuts and the Yolks of hard Eggs cut in Halves; then put in your Ragouſt, and a few Cocks-combs with it; cloſe it with another Sheet of Forc'd-meat, and bake it in a gentle Oven, waſhing it over with an Egg: When bak'd, ſauce it with good Gravy, thick Butter, and the Juice of an Orange; cut a little Hole, after you have turn'd it the Bottom upward; put in the Leer, and garniſh with Reſoles and Lemon,

POWDOE *of* FLESH, *with* Squab-Pigeons, *ſmall* Chickens, *or young* Rabbets.

TAKE your Squabs or Chickens, and truſs them to bake; your Rabbets you muſt cut in Pieces; lard them with ſmall Lard on the Breaſts, and paſs them in a Pan, or roaſt them off quick; then ſheet the Diſh you deſign to ſend them in with Puff-paſte, and raiſe a Border of good Forc'd-meat in the Inſide the Rim of your Diſh three or four Inches high and pretty thick; lay in your Fowl or Rabbets; lay over them ſome large Oyſters, ſome Sweetbreads ſlic'd, ſome Cheſnuts blanch'd, ſome hard Eggs, and ſome Slices of good Bacon or Ham, and ſome Lettice ſcalded and quarter'd; lay over ſome Butter, and on that a Veal Caul, and bake it open; when done, take off the Caul and the Fat, and make a Ragouſt or Coolio with good Gravy thicken'd; put in a Sweetbread minc'd, ſome Cocks-combs cut in Pieces, and a few Muſhrooms, and ſeaſon all; head it, and ſhake it together, and ſerve it; ſqueeze over a Lemon or Orange.

POWDOE *of* FISH, *with* Salmon, Trouts, Carps, Tench *or* Eels.

TAKE your Fiſh, and ſcale it, and clean it; cut it in Pieces, not too ſmall, and dry it, and waſh it over with an Egg, and juſt criſp it off in a Pan in clarify'd Butter; take it out and drain the Fat from it; ſheet a Diſh with Puff-paſte, and raiſe a Border of Fiſh Forc'd-meat within the Rim of your Diſh three or four Inches high and pretty thick; lay in your Fiſh, and ſeaſon with Pepper, Salt, Cloves, Mace, Ginger, Thyme and Parſly minc'd, and a little Onion; and ſome Horſe-radiſh grated; lay in large Oyſters roll'd in Eggs and ſeaſon'd, ſome forc'd Fiſh Balls, ſome Muſhroom Buttons, and a few Capers minc'd;

minc'd; cover it with Butter, and bake it in a gentle Oven; when done, take off the Fat, and put on the Milts and Livers of your Fiſh, which you may boil; then make a Leer with a little red Wine, ſome Anchovies, a Lobſter minc'd, and the Inſide put in, and ſome Shrimps, and dice in a Lemon, and draw it up thick with ſome thick Butter, and ſerve it with this Leer, heading it all over; put over ſome ſlic'd Lemon.

PIGEONS *in* LETTICE.

TAKE Squab-Pigeons, and truſs them cloſe to boil; ſet them half ready; put a Piece of Forc'd-meat into the Bellies of them, and open a hard Cabbage-Lettice; cut out a little of the Middle, juſt ſcald it, and put your Squabs in; eight will make a little Diſh: Tie the Lettice round, and ſtove them in ſtrong clear Broth till enough; ſtove ſome Rolls of Forc'd-meat, and a Piece of fine Middling Bacon; put boil'd Parſly and Butter in the Bottom of your Diſh; lay on your Pigeons in the Lettice; lay Forc'd-meat quarter'd between; lay Slices of Bacon round, and garniſh with Lemon.

PIGEONS A LA FORCE.

TAKE Squab-Pigeons, and truſs them to boil or bake; fill their Bellies after ſet half ready, with Oyſters roll'd in Eggs and ſeaſon'd; then cover them all over with Forc'd-meat; bard each with a Sheet of larding Bacon, and waſhing them over with the Yolk of an Egg; or you may do them without barding; or you may lard your Squabs through with ſeaſon'd Lard before you incloſe them; either Way will do, and be very good: Make a Ragouſt of Sweetbreads, Oyſters and Cocks-combs, and lay in the Bottom of your Diſh; lay ſome Forc'd-meat or fry'd Sweet-

breads

breads between; garniſh with ſlic'd Lemon or Orange: You muſt bake them in a gentle Oven, or French Oven.

PIGEONS COMPORT.

TAKE young Pigeons, cleanſe them, and break the Bones, and truſs them to boil; lard them all over the Breaſt, and lay them in a Sauce-pan with a Piece of Butter; cover them, and ſet them over a gentle Fire, and let them work themſelves into a golden Colour, ſometimes turning them; then take them from the Fat and dry them; brown a Piece of Butter gold Colour, thicken it a little; put to it ſome good Gravy and a little red Wine; ſeaſon with Pepper, Salt, Nutmeg, an Onion and a Faggot of Sweet-herbs, and a Bay-leaf or two; ſqueeze in ſome Lemon, and ſtove them down till tender; then toſs them up with a little thick Butter; make a Ragouſt of Sweetbreads and Cocks-combs, and the Heads of Aſparagus or Artichoke-bottoms cut in Pieces, and lay in the Bottom of your Diſh, and lay your Pigeons over; lay Forc'd-meat fry'd between each Pigeon, and garniſh with Reſoles of Forc'd-meat and Lemon.

Sheeps Tongues are ragou'd the ſame Way: You may do the one half plain, the other larded.

BUTTER'D CHICKENS.

TAKE fine ſmall white-leg'd Chickens, and truſs them to boil, and boil them as white as you can: When they are juſt ready, take them up and cut them to Pieces in Joints; then have a good deal of Parſly boil'd and minc'd put to them, and the Livers minc'd; put a good deal of thick Butter, and a little Pepper and Salt, and toſs them up thick together; put two or three Spoonfuls of the Broth to them, and toſs them up; if they

be not thick enough, put in the Yolk of an Egg, and ſqueeze a little Lemon: Garniſh with ſcalded Parſly and Lemon.

HASH'D CAPONS, PULLETS, TURKEYS, PHEASANTS, PARTRIDGES, *or* RABBETS.

BROWN a Piece of Butter gold Colour, and put to it fine clear Gravy; haſh the brawny and fleſhy Part of your Fowl very thin and ſmall, and put it to your thicken'd Gravy; ſeaſon with a little Pepper, Salt and Nutmeg, a whole Onion, and a Bundle of Thyme and Parſly; ſtove it a little, and take that out again: Put in the ſmall Bones of your Fowl, and hack and broil the Legs; toſs up your Haſh with ſome thick Butter, and the Juice of an Orange or Lemon; let it be thick, and diſh it on Sippets, and lay your ſmall Bones and Legs about it, and garniſh with Lemon or Orange.

PIG'S PETTITOES *Ragou'd.*

TAKE the Pettitoes, after they are well cleanſed, and boil them tender; boil the Appurtenances likewiſe, and mince them very ſmall; brown a Piece of Butter gold Colour, and thicken it; put to it good Gravy; ſplit the Pettitoes, and put them and the Haſh in together: Seaſon with Pepper, Salt, and Nutmeg, ſome Thyme and Parſly minc'd, and an Onion or Shallot; ſtove it up a while together; toſs it up with ſome thick Butter and a little Flower, and ſqueeze in an Orange; diſh it on Sippets of French Manchet, and garniſh with ſlic'd Lemon or Orange.

MARIA-

MARIANATE CHICKENS.

TAKE your Chickens, and cut them in Quarters; break their Bones; or Pigeons in Halves, or Rabbets in Pieces: Lay them in a Brack made with white Wine and Vinegar, whole Pepper, Salt, Cloves, Mace and Ginger, ſome ſlic'd Lemon, ſome Sweet-herbs and Onions, or two or three Cloves of Garlick, and ſome Bay-leaves; let them lie in three or four Hours: Brown a Piece of Butter; thicken it, and put to it good Gravy, and ragouſt it with a few Forc'd-meat Balls, a Sweetbread, and a few Cocks-combs; ſtove it till tender: Dry the other Half, and dredge it as you do a Cuttlet, and broil it, or make a Batter with Eggs, and fry it; diſh the other, and lay that round: Garniſh with fry'd Parſly and Lemon.

FRICASSY LA GRANULE, *or* FRICASSY *of* FROGS *or* SNAILS.

TAKE of the fine bright yellow Frogs that are near Springs and clear Brooks, fley them; take only the Hind-quarters, cut off the Feet, and put them into Water and Salt for half an Hour; take them out, and put them into ſome luke-warm Water; then brown a Piece of Butter gold Colour, thicken it, and toſs off your Frogs; and then put in ſome good Broth, and ſeaſon with Pepper, Salt, and Nutmeg, a Faggot of Sweet-herbs, an Onion, and a Slice of Bacon ſtuck with Cloves; you may put in a few Muſhrooms, Morelles and Trouffles, or not: Stove it till tender, and then toſs it up with the Yolks of Eggs beat up in white Wine, ſome thick Butter, and ſome ſcalded Parſly minc'd; toſs it up thick, and garniſh with fry'd Parſly and Lemon.

When you make the Fricaſſy of *Snails*, they muſt be Garden Shell-Snails that are on the Buſhes; crack the Shells, and put a good deal of Salt to them, and ſome Small-beer, and they will work out all their Filth: Set them, and pick off their Shells clean, and fricaſſy them as you do Frogs, and put to them a little Cream.

RAMKINS *of* CAPONS, *or* TURKEY, *or* PHEASANT, *or other Sort of White* Fowl.

TAKE the brawny white Part of your Fowl, and mince it, and beat it in a Mortar with as much Parmaſan Cheeſe or good Cheſhire; beat in a little grated Bread, and put in a little Cream, and the Yolks of two or three Eggs; make Toaſts of Bread, French is beſt, and toaſt them, and lay this Stuff over them; work it up with a little Pepper and Nutmeg; put them in a Patty-pan, and toaſt them over with an hot Iron till enough.

Another Way is,

TO make them of Fowl and mild thin Cheeſe: Beat and order as before, and ſeaſon with Sugar, Sack and Cinnamon work'd up with Eggs and Bisket, or grated Bread and plump'd Currans, and put on Toaſts as the other.

CARDOONES LA FROMAGE, *or with* Cheeſe.

FIRST boil off your Cardoones very tender, and then ragouſt them off brown in good Gravy; toſs them up very thick, and diſh them, but ſeaſon them pretty high with Pepper, Salt, and Nutmeg, a Faggot of Sweet-herbs and ſome Garlick, if not Onions

Onions or Shallot; and when diſh'd, ſtrew over ſome Parmaſan Cheeſe, and brown it with an hot Iron, and ſerve it.

ATTLETS *of Fat* LIVERS.

TAKE fat Livers of Turkeys, or Capons, or Pullets, Take the Livers, cut them in two, or double them; you muſt have handſome Skures of a pretty Length, and you muſt have large Oyſters ſet; then take your Livers and Oyſters, and roll them in Eggs, and then dredge them with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, and Bread grated, ſo broach them on the Skures; firſt two or three Oyſters, and then a Liver; then Oyſters, and then a Liver; then two or three Oyſters more, and that will ſerve for one Skure; ſix is enough for a Plate: Broil them on a butter'd Paper, and ſauce with good Gravy, the Juice of an Orange, and ſome thick Butter, and garniſh with Orange or Lemon.

ATTLETOON *of* LIVERS.

TAKE fat Livers of Turkeys or Capons, and take large Oyſters, ſet them and beard them; take ſome Lumps of Marrow, and waſh theſe with the Yolks of Eggs, and ſeaſon them with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd; then ſheet a Petit-pan, or rather the Diſh you bake it in, with Puff-paſte, and raiſe a Border of Forc'd-meat in the Rim of your Diſh three or four Inches high; lay firſt in your Livers, then your Oyſters over them, then your Marrow, and then a Row of Cocks-combs; take a few blanch'd Almonds, and beat them in a Mortar; mince a Sweetbread, and toſs the Almonds and that up in a little Gravy, and thicken it, and pour all over them; then ſtrew over the Raſpings of French Bread half an Inch thick, and drop all over thick Butter beat up with the Yolk of an Egg

or

or two till it is cover'd all over very thick: Bake it in a gentle Oven, and ſerve it.

ASPARAGUS, *or* ARTICHOKES *in* Cream.

TAKE your large Aſparagus, and cut them in Pieces, half an Inch long, as far as they are green; then ſtove them in clear ſtrong Broth till criſp and tender; ſeaſon them with Pepper, Salt, and Nutmeg and a little Onion; then toſs them up thick with the Yolks of Eggs beat up in a little white Wine and Cream, and ſome thick Butter, and ſo ſerve them, and garniſh with Lemon.

You muſt do *Artichokes* the ſame Way, but boil the Bottoms tender, and then ſtove them in Gravy, and ſeaſon them, and thicken them, and toſs them up with Cream as you do Aſparagus.

ARTICHOKES *Forc'd.*

TAKE the Bottoms, boil'd enough, and waſh them over with an Egg; cover them with light Forc'd-meat, and bake them gently a little while, firſt waſhing them over with an Egg: Garniſh with Lemon.

ARTICHOKES *Fry'd.*

FIRST pare your Artichokes round, and cut the Strings from the Bottom; cut off the Tops of the Leaves, and quarter them, and cut each Quarter into three Pieces; cut out the Core, and put them into Water, and let them ſoak, then dry them, flower them, and fry them in clarify'd Butter, or you may toſs them up with the Yolk of an Egg and a little Flower before you

fry them: The Suckers need no corning; fry them in Quarters, ſo ſerve them hot.

BEANIAT A LA SWITZ.

TAKE young Beans, blanch them, and beat them in a Mortar with ſome ſcalded Winter-Savoury; ſeaſon them with Pepper, Salt, and Nutmeg, and work them up with Eggs, half the Whites, ſetting them over a Fire, ſtirring them well till pretty ſtiff, and then either fry them, or bake them, as you do a Tanſey, and garniſh it with fry'd Bacon and Lemon.

CUCUMBERS *Fry'd.*

TAKE Cucumbers, and pare them, and ſlice them, but not too thin; brown a Piece of Butter, and fry them off over a middling Fire, not too hot; and when they begin to criſp and brown, dredge over a little Flower, toſs them up, and put to them ſome good Gravy; ſeaſon with Pepper, Salt, and Nutmeg, and a little Onion; put in a Faggot of Sweet-herbs, and ſtove them up till pretty thick: This is Sauce proper for Mutton, or Cutlets, or any Thing broil'd of Meat in that Seaſon. You may alſo quarter them, and take out the Seeds, and fry them the ſame Way.

Forc'd LOBSTERS *in* Eſcollop-Shells.

TAKE your Lobſter, and take the Fleſh out of the Legs and Tail, and mince it with as much Marrow as Meat; ſeaſon it with a little Pepper, Salt, and Nutmeg; work it up with grated Bread and the Yolks of Eggs, and a little Cream; butter

butter your Shells, and fill them full, and broil them as Oyſters, or do them in a gentle Oven, or a French Petit-pan Oven.

Another Way is,

TO take all the Meat out of the Claws, Tails and Body of the Lobſters, and cut it into Pieces as big as a Nutmeg; cut ſome Marrow in Pieces likewiſe; put ſome Shrimps pick'd with it; ſeaſon it with Pepper, Salt, Ginger, and Nutmeg, and a little Parſly and Fennel minc'd, and work it up with Cream, grated Bread and the Yolks of Eggs, and fill the Bodies full of it, putting a Piece of butter'd Paper round the Shell, tying it at each End, and bake them in a gentle Oven: Take off the Papers, and ſerve them away hot.

Butter'd CRAY-FISH, *and Butter'd* CRABS.

TAKE your Cray-Fiſh, and pick the Tails out whole, and put what is in the Inſide of the Body-ſhells in likewiſe, and put to them a little Wine; brown a Piece of Butter gold Colour; put in your Fiſh and Wine and a little good Gravy, and ſeaſon them with a little Pepper, Salt, Nutmeg and Ginger, and ſtove them a while a little tender; then toſs them up with thick Butter and the Juice of an Orange; diſh them on Sippets, and garniſh with Orange or Lemon, and ſerve them hot.

CRABS *Butter'd.*

TAKE off the Claws and ſmall Legs, and raiſe out the Body, and take all the Fiſh out of the Shells, and mince it, not too ſmall; take the Fiſh out of the Legs and put to it; put to it a little white Wine, and a Spoonful of Sack; ſeaſon it with Pepper, Salt, Nutmeg, and Ginger; put in a little grated Bread, and

and ſqueeze in ſome Lemon; toſs it up with thick Butter, and put it into your Shells, and lay the Eggs about and Lemon.

How to Prepare HOG's FEET.

FIRST, take the Hog's Feet after well ſcalded and cleanſed, and ſplit them almoſt in two, and dip them in Vinegar, and ſtrew them Inſide and Outſide all over with *Lapis Prunella*, and let them lie two or three Hours before you boil them; then take a Piece of fat and lean Bacon, and ſeaſon it with *Lapis Prunella*, and clap a Bay-leaf on each Side of it, and put it in the Middle of the Hog's Feet, every one a Piece, and tie them cloſe with a Piece of Tape; then boil your Feet and Ears together in a Bullion, made thus: Take a Quart of ſoft Water, a Quart of white Wine, a Pint of White-wine Vinegar; ſeaſon it well with whole Pepper, Cloves, Mace and Ginger-Races, put in a good Faggot of Sweet-herbs, and a good many Onions, ſome Bay-leaves, and ſome Salt, and a Pound of Montego, or Slices of fat Bacon; cover it, and let it ſimmer over a gentle Fire till mighty tender: Your Ears will be done ſooner than the Feet by a great while; take them out, and put them in an Earthen Veſſel, and when the Feet are enough put them all together; fill up the Pot with the Bullion, and let them ſtand, and take them out as you uſe them.

HOG's FEET, *and* EARS.

TAKE as many of them out of your Bullion as you intend to dreſs, put them in warm Water, to take the Jelly from them; then take the Feet, untie them, ſplit them quite, dry them, and dredge them; firſt waſh them over with the Yolk of an Egg beat up in thick Butter, and dredge them over with grated Bread, Pepper, Salt, Thyme and Parſly minc'd, and broil them on a butter'd Paper; take the Ears, and haſh them in long

thin Slices like Pallats, and ragouſt them up brown in good thicken'd Gravy; toſs them up thick, put a little Muſtard and thick Butter to them, and diſh them; lay the Feet round about, and garniſh with fry'd Parſly and Lemon. The Bones of the Feet, if they be done according to this Direction, will be tender, and may be eat.

COLLOPS, *and* OYSTERS, *of* Veal, Mutton *or* Lamb.

CUT your Collops very large, and not too thin; hack them well, and waſh over the Inſide with the Yolk of an Egg; then take large Oyſters ſet and bearded, and roll them in the Yolks of Eggs; ſeaſon them with Pepper, Salt and Nutmeg, Thyme and Parſly minc'd; lay them thick half over your Collops, and turn over the other Half, and skure it at the Side and each End, waſhing them over with thick Butter and the Yolk of an Egg, and broil them on a butter'd Paper; ſauce them with good Gravy, thick Butter, and the Juice of an Orange, and then garniſh with either Orange or Lemon ſlic'd.

Sweet MADE-DISHES.

FRICASSY *of* TROTTERS, *or* CALVES FEET.

TAKE Trotters, or Calves Feet, and cut them in Pieces as a Fricaſſy, and ſtove them in Broth till tender; ſeaſon with Pepper, Salt, Nutmeg, Cinnamon and Ginger, ſome Thyme, and a pretty deal of Parſly minc'd; when tender enough, toſs them up with ſome thick Butter, and a Caudle made with white Wine and the Yolks of Eggs and Sugar; toſs them up thick, and garniſh with ſlic'd Lemon: You may alſo put in plump'd Currants, and garniſh with poach'd Eggs and ſlic'd Orange or Lemon.

OLAVES

OLAVES *of* VEAL, *Sweet.*

CUT large Collops off a good Phillet of Veal, not too thin, and hack them well; make a Forc'd-meat of Veal, Beef, Suet or Marrow, as much more Suet as Meat, and mince it fine; ſeaſon with Pepper, Salt, Cinnamon and Ginger, a little Thyme and a good deal of Parſly minc'd; work it up with grated Bread, Sugar, Cream, and Yolks of Eggs, put in ſome Citron minc'd, and ſome plump'd Currants; waſh your Collops over with the Yolk of an Egg, lay on your Forc'd-meat, roll them up, and waſh them again, and roll them in a Piece of Veal Caul, and roaſt them or bake them, and ſauce them with thick Butter, a little Wine, and the Yolk of an Egg and Sugar.

A LEG *of* LAMB *Forc'd, Sweet, is done the ſame Way.*

TAKE out the Fleſh and the Bone to the Joint, and make a Forc'd-meat ſweet, and fill up the Skin again, and roll ſome of the Forc'd-meat in a Caul to cut and garniſh withal; garniſh alſo with Suckets, preſerv'd Barberries and ſlic'd Lemon.

PEASE LA ORANGE, *and* PEASE FRANÇOIS.

PEASE LA ORANGE.

TAKE Green Peaſe, and boil them, ſtrain them out, and beat them in a Mortar, and pulp them through a Cullender; ſeaſon them with Pepper, Salt, Nutmeg, and ſome ſcalded Mint minc'd, ſome Sugar, Sack, and a little Naples Bisket; work this up with Eggs, half the Whites, and a little Cream; ſet it over the Fire and harden it a little, and either bake it or fry it as you do a Tanſey, and garniſh with open Petits of the ſame Stuff.

PEASE FRANÇOIS.

TAKE a Piece of Butter, and brown it, and thicken it with a little Flower; put in a little Broth and ſome Mint minc'd; put in your Peaſe, toſs them up, and ſtove them tender; put in a little Sugar, and a little thicken'd Butter, toſs them up thick, and ſerve them hot.

KIDNEY *of* VEAL *on* TOASTS.

TAKE the Fat and ſome of the Kidney of a Line of Veal, and ſome of the Fleſh, after roaſted, and mince it very fine; ſeaſon it with Pepper, Salt, Nutmeg, Cinnamon and Sugar; work it up with ſome grated Bread and Yolks of Eggs, and put in ſome plump'd Currants and Citron minc'd; cut Toaſts of French Manchet, and dip them in Cream, and waſh them over with an Egg, and lay on your Meat; waſh that over with an Egg; butter a Petit-pan, put them in, and bake them in a French Oven, or another gentle Oven; ſo ſerve them.

BANNIETS FRANÇOIS.

TAKE ſcum Milk, the blueſt you can get, make it into Batter, as you do Pancakes, and ſeaſon it with Sugar, Sack, Nutmeg, Ginger, Salt, and Eggs, and fry off as many as you think fit, juſt harden'd, but not brown'd; when cold, beat them in a Stone-Mortar, and to every two Pancakes allow two Yolks and one White of an Egg; put them in by degrees, ſtill beating; put in a little thick Butter ſometimes; and when 'tis well beaten, lay it on a Pie-plate flower'd, and fry it in clarify'd Butter, cutting it off with the Bole of a Key, and it will fry hollow and clear; ſugar them, and ſerve them.

RICE BANNIETS.

FIRST boil your Rice tender, and ſtrain it, and beat it in a Mortar with the ſame Ingredients, and fry it the ſame Way.

FRITTERS, *or* Engliſh BANNIETS.

TAKE to a Pint of Cream the Yolks of eight Eggs, the Whites of two or three, beat them well with your Cream; ſeaſon with a little Salt, ſome Cinnamon and Ginger and Nutmeg; thicken them with fine Flower, and put in a Spoonful of good Ale-Yeaſt, a little Sack and a little fine Sugar; ſtrain it, and ſet it in a warm Place nigh the Fire, and cover it.

Another Way is,

TO make them with Ale, or ſtrong Broth, without any Cream, and the ſame Ingredients; then core Pippins, and pare them, and cut them into Slices, and dip them in your Batter, and fry them in clarify'd Butter in a good deal of Stuff; cut ſome of your Apples into large Dice, and dip them, and fry them likewiſe; fry them criſp; grate fine Sugar over them, and ſerve them hot.

PANCAKES *of* SORTS.

TO a Quart of Cream or good Milk, take twelve Eggs, the Whites of ſix; beat them well, and mingle them with your Cream; thicken it with the fineſt Flower, not too thick, and ſeaſon it with Salt, a little Sugar and ſome Ginger, Cinnamon and Nutmeg; put in ſome Sack, and ſo mingle all very well together, and ſtrain it, and then put in a Pound of Butter drawn up thick, and ſtir it well together; ſet it in a warm Place cover'd two Hours before

you uſe it; then ſtir it well together, and fry it thin, without Butter; ſugar them, and ſerve them away.

Another Way is,

TO take a quarter of a Pound of Rice-Flower, and boil it in Milk and Water till it thickens it pretty much, and let it cool, and uſe all the ſame Ingredients in it, only a very little Flower in it; put thick Butter to it, and fry it as other Pancakes: You may likewiſe make it with fine Oat-Flower, and mingle it as you do the firſt; and theſe you may call Flawns.

PUFFS *of* ALMONDS, *and* PUFFS *of* CHEESE-CURD.

TAKE a quarter of a Pound of Jordan Almonds, beat them, after blanch'd, very fine; put them into a quarter of a Pint of Cream; put in four Eggs, two Whites; ſeaſon with Cinnamon, Ginger and Sugar, ſome Sack and Orange-flower Water; work it up with a little fine Flower; ſpread it on a Pie-plate, and cut it off with the Bole of a Key, and fry them in clarify'd Butter; ſugar them, and ſerve them.

PUFFS *of* CURD.

TO a Pint of Curd ſtrain'd, put ſix Eggs, beat in a Mortar; ſeaſon it as before, and work it up with a little Cream and fine Flower; lay it on a Plate, and cut it into Lozenges, and fry it in clarify'd Butter criſp; ſugar it, and ſerve it.

POME-

POMETOON *of* PIPPENS.

TAKE the beſt Pippens, and pare them, and quarter them, and ſtew them in white Wine, Sugar, and a Stick of Cinnamon to a Dozen of Pippens; put half a Pound of Marmalade of Quinces, and ſtew all together; when tender, put to it a quarter of a Pound of Naples-Biſket grated, a little Cream and the Yolks of ſix Eggs; put in ſome Sack and Orange-flower Water, ſome beaten Ginger and ſome Citron minc'd; ſheet a little Diſh with Sugar-Paſte, or a Petit-pan; put in your Stuff, and ſtrew over as much grated Biſket as to be a quarter of an Inch thick, and drop all over with thick Butter and the Yolk of an Egg till quite cover'd; ice it over with double refin'd Sugar grated, bake it, and garniſh with Petits of the ſame Stuff croſs-barr'd.

Forc'd PIPPENS, *with* POMETOON STUFF.

TAKE fine ſmall hard Pippens, or Golden Pippens, and ſcoop them, but not too thin, ſo that you may pare them after they are ſcoop'd; then fill them with Pometoon Stuff; ſtop a Piece of Apple in at the Hole where you ſcoop them, and lute it in with the Yolk of Egg; make a Batter, as you do for Fritters, but put no Yeaſt into it, and make it pretty thick; roll your Apples in it, and fry them in clarify'd Butter; heap them in a Diſh; ſugar them, and ſerve them.

Fry'd CREAM, *of* Sorts.

TAKE a Quart of Cream, and boil it up, and thicken it with fine Flower, as you do a Haſty-Pudding; let it ſtand till it is cold, then beat it in a Mortar very well; put in twelve Eggs, the Whites of ſix, but not all at once, but as you beat it,

ſeaſon with Sugar, Sack, Orange-flower Water, Cinnamon and Ginger, and a little Salt; put in ſome thick Butter, and work it up with a little Flower to ſtiffen it: You may beat Almonds, and put in ſome Part of it, and colour ſome with Juice of Spinach, and ſome with Saffron, and ſome with Cochinele; ſpread it on a Plate, and cut it in Lozenges, and fry it in clarify'd Butter; ſugar it, and ſerve it away.

LOAVES *of* CHEESE-CURD.

TAKE a Quart of Curd, after ſtrain'd, and beat it well in a Mortar; put to it half a Pound of Naples-Biſket grated, a little Sugar, a little Sack and Cinnamon, and put in half a Spoonful of Ale-Yeaſt ſtrain'd, with ſome Cream; work this up with eight Eggs, the Whites of ſix; work it up with ſome fine Flower into Bread, and make it up like French Manchets, and bake it in Diſhes, that is, let it riſe in Diſhes, and turn it over on Papers; and when bak'd, cut the Lids, and butter them with thick Butter and Sack.

LEMON SALLAD, *or* LEMON COMPORT.

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TAKE the cleareſt and thickeſt Rind Lemons, cut them in Halves, and with a ſharp-pointed Knife cut out the Pulp, but not too cloſe to the Rind; then ſlice it round in long Rings into fair Water, and let it lie an Hour or two; then boil it in fair Water till pretty tender; and then make a Syrup of half white Wine and half White-wine Vinegar, and boil it up into a Syrup with double-refin'd Sugar: Send it with other Sallad, that in the Middle, after it has lain four or five Days in the Syrup.

TANSEYS, *of* Sorts *and* Colours.

TAKE to a Quart of Milk or Cream twenty-four Eggs, the Whites of twelve; beat them very well, and mingle them with your Cream, and ſtrain it; ſeaſon it with Salt, Sugar, Nutmeg, Cinnamon, and Ginger; put in a little Sack and Orange-Flower Water, and beat it up with a Pound of Naples Bisket grated; beat a great deal of Spinach, and ſome Tanſey; ſtrain out the Juice, and colour your Stuff with it very green, and mingle it very well together; then ſet it over the Fire till it thickens, and begins to bind together; then put it into another Thing to cool a little, and then butter a Diſh or Petty-pan, and bake it, but not too much; turn it out of your Diſh or Pan the Bottom upward, ſprinkle over ſome Sack, grate over ſome Sugar, and garniſh with quarter'd Orange.

Another Way is,

TO make one as before green, another white or yellow; you muſt make it of all the ſame Ingredients as before, only no Spinach, but a little Tanſey beaten and ſtrain'd, to give it the Taſte of a Tanſey; or let a Bunch of Tanſey lie in your Cream an Hour, and that will give it the Flavour; ſet it over the Fire as before till it binds, ſtirring it to keep it from burning; and then bake it, and a green one, both of a Bigneſs: When bak'd turn them out, and cut them into eight Quarters apiece, as exact as you can; then put a Pye Plate on a Diſh, and put on a green and a white, and a green and a white, all cloſe, and they will join cloſe, and look all like one; you may make three, and colour one yellow with Saffron, and ſo mingle the Quarters, a white, a green, and a yellow; ſqueeze over an Orange, Sack, and Sugar, and garniſh with Fritters and half Oranges.

PUDDINGS.

CHOCOLATE PUDDINGS.

TO a Pint of Cream take eight Eggs, the Whites of four; beat them well together, and mingle with your Cream; put in ſome Nutmeg, Cinnamon, and Ginger, a quarter of a Pound of Naples Biſket, and a quarter of a Pound of Chocolate grated very fine; put in a little Orange-Flower Water, and a little Citron minc'd; mingle it mighty well together, and if you bake it, put a Sheet of Puff-paſte in your Diſh, and raiſe a little Border in the Rim; put in your Pudding and croſs-bar it, and ice it with thick Butter and Sugar, and bake it in a gentle Oven, and when bak'd ſerve it away; or you may boil it if you pleaſe.

LEMON *and* ORANGE PUDDINGS.

TAKE the outer Rind of an Orange or Lemon pared thin, and boil it in two or three Waters till tender, and the Bitterneſs be gone; then beat it in a Mortar till it is very fine; then mingle it with your Cream, with a quarter of a Pound of Biſket, or half a Pound grated, a Pint of Cream, and eight Eggs, the Whites of four; ſeaſon with Sugar, Sack, Cinnamon, Ginger, Nutmeg, and a little Salt; you may put in ſome Marrow minc'd; put in ſome candy'd Orange or Lemon Peel minc'd; mingle all well together, not too thick; ſheet the Diſh you ſend it in with Sugar Paſte, put in your Pudding, and roll a thin Lid and put over, and ice it with thick Butter and fine Sugar, and bake it, and it will be done in an Hour; you may alſo

ſheet

ſheet your Diſh with Puff-Paſte, and bake it open; and when it is harden'd, ice it over, and ſet it in again till it is enough: Take care your Oven be not too hot.

ALMOND *and* PISTACHOE PUDDINGS.

TAKE the beſt Jordan Almonds, and blanch them, half a Pound; and if Piſtachoe's, half a Pound of the Kernels blanch'd; beat them in a Mortar very fine, putting in ſometimes a little Water to keep them from oiling; take a Pint of Cream, eight Eggs, half the Whites, half a Pound of Naples Bisket, ſome Sugar, Sack, Orange-Flower Water, ſome Cinnamon, Ginger, and Nutmeg, a little Salt; mingle all well together, and put in ſome Citron and Eringoe Root minc'd; ſheet a Diſh with Puff-Paſte, and put in your Pudding, and croſs-bar it if you pleaſe; ice it over and bake it, and ſo ſerve it; you may likewiſe boil it in ſmall wooden Diſhes, and ſauce them with Sack, Sugar, and thick Butter, and garniſh with Orange.

QUAKING PUDDING.

TAKE a Pint of Cream, half a Pound of Bisket grated, or as much white Bread; take ten Eggs, the Whites of ſix; ſeaſon with Sack, Cinnamon, Nutmeg, and Ginger, and a little Orange Flower, or Roſe Water; mingle all well together, and butter a Cloth and flower it; put in your Pudding, and tye the Cloth very well and faſt; let your Pot boil apace when you put it in, and keep it boiling an Hour; then take it out, and ſauce it with Sack, thick Butter, and Sugar.

H

Fine PUDDINGS *of Sorts.*

TO a Quart of Cream or good Milk take twelve Eggs, the Whites of ſix, three quarters of a Pound of Naples Bisket, or white Bread; ſeaſon with Sugar, Salt, Cinnamon, Ginger, and Nutmeg, ſome Sack, Orange Flower, or Roſe Water; mince in ſome Citron, or Orangadoe, or Lemon Peel candy'd, and if not ſtiff enough put in a little fine Flower: You muſt divide theſe Puddings into Parts, and boil or bake them in Diſhes; put good Suet or Marrow in one, plumpt Currants in another; colour one with Cochineel, another with Saffron, and another with the Juice of Spinach, put Almonds in another, and one plain; and ſeven will make a Diſh: If boil'd, put to them thick Butter, Sack, and Sugar, and raſp ſome Sugar over them; ſtick over ſome Citron, and garniſh with Orange.

SAGOE PUDDING.

TAKE Sagoe, half a Pound, and boil it in Milk and a little Water; have a care it does not burn to; a Pint of Milk with a little Water will be ſufficient, and boil it thick and tender; put to it half a Pound of Bisket grated, or Bread, and ſeaſon with Sack, Sugar, Orange Flower, or Roſe Water, Salt, Cinnamon, Ginger, and Nutmeg; put in ſome Citron ſlic'd, and if too thick, put in a little Cream; work it well together, and you may either boil it or bake it, but boiling is moſt proper, and in Diſhes; ſauce it as before.

RICE PUDDINGS.

TAKE half a Pound of Rice, and boil it down in fair Water till tender; then ſtrain it out to cool a little; then take a Pint of Cream, and ten Eggs, the Whites of half; beat all well together with the Rice and Cream; put in Sack, Sugar, and Orange Flower Water, Cinnamon, Ginger, Nutmeg, and a little Salt; put in the Marrow of two Bones cut, but not too ſmall, and a Pound of plumpt Currants and Citron minc'd; mingle all well, ſheet a Diſh with Puff-Paſte, put in your Pudding, croſs-bar it, and bake it, and ice it over, and ſerve it.

Another Way is,

TO boil the Rice, ſtrain it, and beat it in a Mortar; beat with it a quarter of a Pound of Almonds, above half a Pound of Biskets grated, a Pint of Cream, and all the other Ingredients but Currants; work it well together, and either boil it in Diſhes, or bake it.

PUDDING *of* CARROTS.

TAKE your Carrots, and grate them, or ſcrape them; one large Carrot will do with a Pint of Cream, ten Eggs, half the Whites, and Sack, Sugar, Roſe Water, and half a Pound of Bisket or Bread, Cinnamon, Ginger, and Nutmeg, and if you pleaſe put in the Marrow of two Bones; put in ſome Citron minc'd, and Orange and Lemon candy'd, and either bake it in a Diſh with Puff-Paſte and croſs-barr'd, or boil it in a Cloth butter'd and flower'd, or in Diſhes if boil'd; ſauce it with thick Butter, Sack, and Sugar.

POTATOES,

POTATOES, Spaniſh *or* Engliſh, *make a good* Pudding.

FIRST boiling and blanching the Potatoes, and beating them in a Mortar, and putting in the Marrow, and all the ſame Ingredients as by the preceding; and bake it or boil it as there mention'd.

OATMEAL PUDDINGS.

TAKE Oatmeal Grots, and put a Quart in ſoak over Night in new Milk, and let them ſteep till next Day; if the Milk be ſoak'd up, add another Pint to it, and boil the Milk and that together till very thick; then let it cool, and put in twelve or fourteen Eggs, the Whites of half; ſeaſon with Nutmeg and Cinnamon, and Ginger, Sugar, and Salt; put in ſome Sack and Orange-Flower Water, ſome Raiſins and Currants, and ſome Citron minc'd; put in half a Pound of thick Butter, and mingle all well together; ſheet a Diſh with Puff-Paſte, and bake it, croſs-bar and ice it, and ſerve it.

Another Way is,

TAKE a Pound of fine Oat Flower, a Pint and half of Cream, fourteen Eggs, the Whites of half; ſeaſon it with the ſame as the other Pudding, only putting in no Fruit; and bake it in Puff-Paſte, or boil it in Diſhes, and put to it thick Butter, Sack, and Sugar.

HERB PUDDING, *with* Oatmeal.

TAKE Oatmeal Grots a Quart, and ſoak them all Night in three Pints of Milk; and then the next Day break in twelve or fourteen Eggs, and ſeaſon it with Pepper, Salt, Cloves, Mace, and Ginger; then take ſome Spinach, ſome Parſly, ſome

Burrage, ſome Beet Leaves, and ſome Leek Blades; mince in a little Thyme and Sweet-marjoram; cut the Herbs, but not too ſmall; put in a Pound of Raiſins, and a Pound of Currants; put in a little Flower to bind it, and mix it all very well together, and boil it in a Cloth butter'd and flower'd, and mingle with it a Pound and half of good Beef Suet; tye it very cloſe in your Cloth, and boil it very well; and when well boil'd, ſerve it with plain thick Butter.

CABBAGE PUDDING, *with* Fleſh.

TAKE a good hard round Cabbage, and cut off the out looſe Leaves, and cut or Scoop out a Hole in the Middle of your Cabbage; what you take out, with ſome more, boil off; take a Pound of Veal, have a Pound of Beef Suet, a quarter of a Pound of fat Bacon; put to it ſome Thyme and Parſly, and two or three green Onions; ſeaſon with Pepper, Salt, Nutmeg, and Ginger; mince it very well, put to the ſcalded Cabbage, and chop that a little with it; work it up with grated Bread and the Yolks of Eggs, with a White or two among them; waſh the Inſide of your Cabbage with the Yolk of an Egg, and fill up the Hollow with the Forc'd-meat; butter a Cloth, and tye your Cabbage up very faſt and cloſe in it, and boil it very well; take it out, and ſauce it with thick Butter and Gravy, and ſerve it to the Table.

FLESH PUDDING, *with* Veal, Lamb, *or* Fowl.

TAKE the lean Part of any of theſe, and mince it, after it is roaſted, or cold, and put to it a Pound of Fleſh, and two Pounds of good Beef Suet; mince it very fine; put it to a Pint of Cream, twelve Eggs, ſix Whites, and ſeaſon with Salt, a little Pepper, Cinnamon, Ginger, and Nutmeg; put in ſome Dates

Dates ſton'd and minc'd, and ſome Citron; put in half a Pound of Naples Bisket grated; put in ſome Sack, and Orange Flower or Roſe Water; put in a Handful of Spinach minc'd ſmall, firſt ſet off or ſcalded; work this up well together, and ſheet a Diſh with Puff-Paſte, put it in, and croſs-bar it, and bake it, and ice it over, and ſerve it away to the Table.

CALVES-FOOT PUDDING, *or* Neats-Foot Pudding.

TAKE all the Fleſh off the Bones of two Calves-Feet, and put to it as much more Beef Suet as there is Meat; mince it very fine, and put to it ſome minc'd Parſly, and a little Thyme and Sweet-marjoram; ſeaſon it with Salt, a little Pepper, Ginger, Cinnamon, and Nutmeg; put in half a Pound of Naples Bisket grated, and ſome Sack, Orange Flower or Roſe Water, and work it up with ten Eggs, the Whites of five; butter a Cloth, and tye it up faſt and boil it, and ſauce with thick Butter, Sack, and Sugar; garniſh with Oranges quarter'd.

BLACK *and* WHITE PUDDINGS *in* Skins.

FOR the Black, take to half a Pint of Cream, half a Pound of white Bread grated; put in half a Pint of Blood, Hogs, Pigs, or Lambs, well ſtirred together, and not clodded; ſeaſon with Pepper, Salt, Cloves, Mace, and Ginger; put in a Pound of Marrow cut ſmall; put in ſome Penny-Royal, a little Fennel, a little Sweet-marjoram; put in the Yolks of eight Eggs; work all this up together very well, and have your Hog's or Sheep's Guts clean'd mighty well; fill up your Guts, but not too full, and tye them in Couples, and boil them gently, ſometimes pricking them to give them vent.

Another

Another Way is,

TO take Oatmeal Grots crack'd, and ſteep them twelve Hours in Milk and the Blood; ſeaſon them the ſame Way, but put in no Bread, for the Oatmeal will ſoak up the Milk and the Blood, and make it thick; then take the Fat of the Leaves of the Hog's Kidneys, and cut it into ſmall Dice, and work it up with your other Stuff; put in the Yolks of ſix Eggs to the ſame Quantity as before; fill your Guts, not too full, and tye them in Lengths as you think fit, prick them, and boil them.

WHITE PUDDINGS, *the Beſt.*

TO a Pint of Cream put a Pound of Naples Biſket grated, half a Pound of Jordan Almonds blanch'd, and beaten fine; put a Pound and half of Marrow cut ſmall, the Yolks of twelve Eggs, the Whites of two or three; ſeaſon with a little Salt, Cinnamon, Ginger, Nutmeg, Sugar, Sack, and Orange Flower or Roſe-water; put in two Ounces of candy'd Citron minc'd ſmall, and work all this together, and fill your Skins, not too full; tye them two and two in Lengths, and boil them gently, and prick them with a Pin as they boil for vent: They will be enough in a Quarter of an Hour.

Another Way is,

TO a Pint of Milk or Cream, take a Pound of grated Bread, half a Pound of good Beef Suet, and mince it ſmall, the Yolks of ſix Eggs, the Whites of two; ſeaſon with Salt, Cinnamon, Ginger, Nutmeg, Sack, Sugar, and Roſe-water, and put in half a Pound of Currants plumpt, and ſome Citron minc'd ſmall; and boil them, after fill'd in Guts and link'd, as before mention'd.

PUDDING *with* Blood.

TAKE a Pint of Cream, or Milk, and a Pint of Blood, and thicken it with fine Flower; put in ſix Eggs, Whites and all; ſeaſon it with Pepper, Salt, Cloves, Mace and Ginger; put in a little minc'd Thyme and Sweet-marjoram; take ſome Spinach, ſome Parſly, half a Handful of each; take ſome Penny-royal, ſome Mint, ſome Fennel, and ſome green Onion-blades, and a little Tanſey; mince all theſe pretty ſmall, and put in; put in a Pound and a half of good Beef-Suet; mince and mingle all theſe very well together; butter a Cloth; put it in; tye it cloſe, and boil it well; and when done, diſh it, and put to it ſome thick Butter.

BREAD-PUDDING, *with or without* Suet *or* Marrow.

TAKE three French Manchets, and cut them in Slices; put them in a Pint of Cream to ſoak; put in eight Eggs, the Whites of four: Seaſon it with Salt, Sugar, Ginger, Cinnamon and Nutmeg, a little Sack and Orange-flower Water; mingle it well together; put in ſome Citron or Orangado, and, if you pleaſe, you may put either Marrow or good Beef-Suet into it; you may either boil it, or bake it, but not too much: If boil'd, ſauce it with thick Butter, Sack and Sugar, and garniſh with Orange.

PUDDING *of* SALT-FISH.

TAKE a Pound and a half of Barrel-Cod that is well water'd, and mince it very ſmall; put it in a Pint of Cream; put half a Pound of Naples Biſket, ſome Citron, or candy'd Orange or Lemon; put in ſome minc'd Parſly; ſeaſon with Cinnamon,

Cinnamon, Ginger, Cloves and Mace, and break in eight Eggs, the Whites of four or five; mince alſo the Yolks of half a Dozen Eggs boil'd hard, do not mince them too ſmall: Mingle all this well together, and either bake it in Puff-paſte, croſs-barr'd and iced, or boil it in a Cloth butter'd, and ſauce it with thick Butter, Sack and Sugar.

SAUSAGES *of* Pork, Veal, *or* Mutton.

TAKE Pork, two Pounds of Fleſh, put to it three Pound of the Fat of the Leaves of the Hog; mince it very ſmall, and ſeaſon it with Pepper, Salt, Cloves and Mace; put in ſome Thyme, Parſly, Sweet-marjoram, and a little Winter-ſavoury minc'd; mix this all well together, and have the ſmall Guts of the Hog's or Sheep's Guts well cleans'd, and fill them with this Meat; twiſt them in Links, and hang them in a dry Place for Uſe.

Another Way is,

TO cut your Meat in ſmall Bits, and beat it a little with a Rolling-pin, and to a Pound of Meat put a Pound and a half of Fat cut into Dice, and ſeaſon it the ſame Way as the other, and put it into Guts in the ſame manner as before mentioned.

BOLONIA SAUSAGES, *of* Beef *or* Mutton.

TAKE three Pounds of the beſt of a Buttock of Beef, and mince it very ſmall, and beat it in a Mortar very well; then take two Pounds of the beſt larding Bacon, and cut it into Dice, and mingle it with your Meat; beat two or three Cloves of Garlick with your Meat, and ſeaſon it very high with Pepper, Salt, Cloves, Mace, and Ginger, and put in ſome white Pepper-Corns; mingle all well together, and fill it into large Hog's Guts well cleans'd; tye them in Lengths, about two Handfuls long,

and hang them in the Chimney, or ſome warm Place to dry, and they will continue good all the Year, and ſlice them out raw: Veniſon will make very good.

FRENCH SAUSAGES, *with* Turkey, *or* Capon, *or* Veal.

AFTER roaſted and cold, take the brawny white Part of the Fowl, or Veal, and mince it very ſmall; put to it as much more Marrow or good Beef Suet as Meat; ſeaſon it with Pepper, Salt, Cloves and Mace, and ſome Garlick; put in ſome Thyme, Sweet-marjoram and Winter-ſavoury; work it up with ſome grated Bread, Yolks of Eggs, and a little Cream, and fill it in ſmall Guts; boil them a little, and then broil them; tye them in Lengths two Handfuls long.

DUMPLINGS *of* Sorts.

FIRST, Drop-Dumplings, or Norfolk-Dumplings; To a Pint of Cream or Milk put three Eggs, Whites and all; work it up pretty ſtiff with fine Flower; ſeaſon it with Salt, Nutmeg and Ginger; put in a Spoonful of good Ale-Yeaſt, and let it be ſo ſtiff that you can drop it by a good Spoonful into the Pot, which muſt be boiling, and ſo kept till enough, which will be in a quarter of an Hour: The Sauce is only plain Butter.

Another Way is,

TO work a Pint of Cream or Milk up with good Flower and a Pound of good Beef-Suet minc'd, ſeaſon'd with Salt, Ginger and Nutmeg; work it up very ſtiff, and divide it in three or four, as you think fit, and boil them well: The Sauce is Butter.

Another

Another Way is,

TO work up a Piece of Paſte as Puff-paſte, with cold Water and Butter, and the Whites of eight Eggs to half a Pound of Flower and half a Pound of Butter; work half the Butter in firſt; roll it out, and put on the other Butter; flower it over, and turn it in or twelve Folds; beat it as you do Puff-paſte, and divide it in three or four Parts, and boil it, made into Ovals flatted; the Sauce, Butter and Sugar, and the Juice of an Orange.

Another Way is with a good Piece of ſtiff Paſte;

TAKE an Apple, pare it, and core it, and put it in a little Sheet of Paſte; fill up the Hole of the Core with Sugar, and cloſe the Paſte round it, and boil it; the Sauce, Butter and Sugar: and you may garniſh theſe Dumplings with a good Sort of a light Pudding made, and put in ſome plump'd Currants, and fry it in Spoonfuls in a good Pan of clarify'd Butter; ſugar it over, and ſerve it.

ANDOOLIES *of* Sorts.

TAKE the large Guts and Chitterlings of the Hogs, and cleanſe them very well, turning them inſide outward; then ſeaſon them with Pepper, Salt, Cloves and Mace, ſome Thyme and Sweet-marjoram, and Parſly minc'd; then draw the ſmaller ones into the great, and fill them pretty full, and tye them in Lengths about three Handfuls long; then boil them in Water, ſeaſon'd with Salt, Pepper and Cloves, and put in ſome Slices of fat Bacon, or ſome Montego, and boil them very tender; then lay them by for Uſe.

Another

Another Way is,

TO take the Reed Tripe, or Honey-comb Tripe of the Bullock, ready boil'd, and cut it in long Slices, and cut ſome fat Bacon ſmall and mingle with it; ſeaſon it as before, and fill it in large Hog's Guts cleans'd; tye it in Lengths, and boil them as you do the other; and when you uſe them, warm them through in hot Water, and then broil them on a Paper.

TORTS.

TORT DE MOYLE, *with* Marrow.

TAKE half a Pound of Jordan Almonds, and blanch them, and beat them in a Mortar very fine; put to them the Marrow of three Bones, and half a Pound of Naples Biſket grated, beat it together; then mingle it with a Pint of Cream and the Yolks of eight Eggs, the Whites of two or three; ſeaſon it with Sugar, Cinnamon, Nutmeg and Ginger, and a little Salt; put in ſome candy'd Citron and Eringo-Roots minc'd or cut ſmall; mingle all well together, and ſheet a Diſh or Petit-pan with Puff-paſte; put it in, croſs-bar it, and bake it, and ice it over, ſo ſerve it away.

WESTPHALIA-HAM TORT.

TAKE a Quart of Cream, and boil it up with a Stick of Cinnamon and a Blade of Mace; beat up the Yolks of eight Eggs with a little Cream, and draw up your Cream thick, and ſeaſon it with fine Sugar, and let it cool a while; then take a French

French Manchet, and cut it in Slices very thin; make a Border of Puff-paſte about the Diſh you ſerve it in; lay a Row of Sippets in the Bottom of your Diſh; then lay over that the Lean of a Weſtphalia-Ham ſlic'd very thin, being firſt boil'd; they lay ſome Lumps of Marrow roll'd in Yolks of Eggs over that, and then ſome ſlic'd Citron, Eringo-Roots and Orangado between the Marrow; then pour over ſome of your Cream; then lay another Row of Sippets, and another of Ham and Sweet-meats; and then fill it up with Cream, and bake it in a gentle Oven; when done, ſerve it.

BANNIET TORT.

TAKE a Pint of Cream, and make it into Pancake Stuff; ſeaſon it as you do Pancakes, and fry off eight of them fine, criſp, and brown; ſheet a little Diſh with Puff-paſte, and lay in the Bottom, ſome Slices of Citron; lay on thoſe a Pancake; then lay more Citron and Orangado, or Lemon-peel ſlic'd; then have ſome Sack and Orange-flower Water and Sugar mingled together, and ſprinkle over: Lay another; then more Sweet-meats, and ſprinkle between every one ſtill till you have laid them all: Lay Sweet-meats on the uppermoſt, and ſprinkle what you have on the Top, and cloſe it with a thin Lid, and bake it off pretty quick; and when bak'd, cut it open, ſqueeze in an Orange, and ſhake it together, and cut the Lid to garniſh; ſugar it over, and ſerve it.

SPINACH TORT *and* TOASTS.

TAKE a good deal of young Spinach, and boil it off green; mince it very fine; put to it a little Cream, and a little Marrow; mince the Yolks of ſome Eggs: if there be a Quart of Spinach when boil'd and minc'd, put the Yolks of eight Eggs, the Whites of three, the Marrow of two Bones, and a quarter of a Pound of Naples

Naples Bisket grated, and a Pound of Currants plumpt; ſeaſon with Sugar, Sack, Orange-flower Water, Cinnamon, Ginger, and ſome Nutmeg, put in ſome Citron minc'd; work well all together; put it in a Diſh ſheeted with Sugar-Paſte, or a Petit-pan; croſs-bar it; ice it, and bake it.

The ſame *Stuff*, lay on Toaſts or Sippets dipp'd in Cream, and waſh'd over with an Egg, and lay your Spinach Stuff on them in Heaps, and bake them in a butter'd Petit-pan.

TORT DE POMME.

TAKE eight large Pippens, pare them, and core them, and cut them in pretty thick Slices; lay them in a broad Stew-pan, and put to them ſome clarify'd Sugar, and ſome Slices of Orange-peel, and ſtove them very gently till they are clear; then ſheet a Diſh, or Petit-pan with Sugar-paſte; lay in the Bottom ſome ſliced candy'd Citron; lay over your Apples in Rows, and ſome more Citron on them; then boil a Pint of Cream, and draw it up thick with the Yolks of four or five Eggs, a little Sugar, and a Blade of Mace; pour it over the Apples, and bake it, and when the Cruſt is enough, it is ready.

Another Way is,

TO ſtew the Apples, and bruiſe them into Pulp, and put to them ſome Cream, and ſome Naples Bisket grated, and work it together with the Yolks of Eggs and a little Orange-flower Water; ſheet your Diſh; put them in, croſs-bar them, and ice them over, and bake it; ſo ſerve it.

TORT DE POIRE.

TAKE of good baking Pears, pare them, and either bake them, or ſtew them down Red; you may quarter ſome, or cut them in Slices as Apples: Sheet your Pan, or diſh with Puff-paſte, and lay in the Bottom ſome Slices of Marmalade of Quince; lay over the Pears, and then more Quince; cream it over as you do the Apples; bake it, and ſerve it.

Another Way is,

TO pulp the Pears, and mingle it with Quince; put in a little Bisket grated, a little Cinnamon and Ginger, and a little Sack and Orange-flower; put it in Sugar-paſte, when well beat together, and cream it over, and bake it, and ſerve it.

A WATER TORT.

TAKE a Pint of fair Water, and boil it, and thicken it with fine Flower, as a Haſty-pudding; let it cool, and then beat it in a Mortar with the Yolks of four Eggs, and the Whites of two; put to it ſome Orange-flower Water, and ſome Cinnamon and Ginger, and a little Citron minc'd, and work it up very well with half a Pint of Cream more; ſheet a Diſh with Puff-paſte, and put it in, and bake it, and ice it; and ſo ſerve it away.

CREAM TORT.

TAKE a Pint of Cheeſe-curd, and beat it very well in a Mortar; then mingle it with a Pint of good Cream, and take the Yolks of eight Eggs, and beat them mighty well together with a little of Roſe, or Orange-flower Water; put in a

little Cinnamon and Ginger, and mingle all together; ſheet your Diſh or Patty-pan with Puff-paſte, lay ſome ſlic'd Citron in the Bottom, fill it, and bake it, and when done, ſtick it over with Citron, and ſtrew it over with ſmall Comfects of Colours, and ſerve it away.

An Egg Tort is made almoſt the ſame Way, only you muſt, inſtead of Curd, take the Yolks of a Dozen Eggs boil'd hard, and mince them ſmall, boil a Pint of Cream, and draw it up with the Yolks of ſix Eggs, ſome beaten Cinnamon and Ginger, and ſome Orange-flower or Roſe-water; let it cool, and mingle the hard Eggs with it, and bake it as before in Puff-paſte and Citron ſlic'd.

WHITEPOT.

TAKE a Quart of good Cream, and take twelve Eggs, the Yolks only, and beat them up well, and mingle with your Cream; ſeaſon it with Sugar; then ſheet a deep Diſh with Puff-paſte, lay in the Bottom ſome French Manchet ſlic'd; lay over that ſome Lumps of Marrow roll'd in Eggs, and Sugar, Ginger, and Cinnamon; lay between ſome Citron, and Dates ſlic'd, and ſome Raiſins of the Sun pickt and plumpt; then pour your Cream all over till your Diſh is full, and bake it, and ſtrew ſmall Bisket Comfect of Colours over it, and ſerve it away to the Table.

SAGOE TORT.

TAKE three Ounces of Sagoe, and boil it up in fair Water; then let it be very thick and clear; put to it a Pint of good Cream, the Yolks of four Eggs, the Whites of two; put in a little Sack and Orange-flower Water, and ſeaſon with Sugar, Cinnamon, and Ginger, and mingle all well together, and put it

in Puff-paſte, with ſome candy'd Citron in the Bottom of your Diſh; fill it, and bake it, and ſerve it.

A Tort of Vermajelly is made the ſame Way, only boil your Vermajelly tender in Milk.

LEMON *or* ORANGE TORT.

TAKE the outer Rind of an Orange or Lemon, and boil it in fair Water till it is tender; then beat it in a Mortar very fine; then beat up the Yolks of ten Eggs, with a little Cream, your Lemon Peel, and Orange-flower Water, and Sugar; then boil up a Quart of Cream, and draw it up pretty thick with your Eggs, and then let it cool a-while; ſheet a Diſh with Sugar Paſte; lay ſlic'd Citron in the Bottom, fill it up, and bake it; and then ſtrew over ſome beaten Cinnamon, and Bisket Comfects of Colours; ſtick it over with Citron, and ſerve it.

PRUNELLA *and* TAMARINDE TORT.

FIRST ſheet a Diſh with Puff-paſte, and lay your Prunella's or Tamarindes into the Bottom of your Diſh, two Rows of them; then boil up a Quart of Cream, and draw it up thick with the Yolks of ten Eggs, ſome Sugar, a Stick of Cinnamon, and a Blade of Mace; fill up your Diſh with it over your Prunella's, bake it, and ſerve it, with a few Prunella's lay'd on the Top of it.

PISTACHOE TORT.

TAKE half a Pound of Piſtachoe Nut Kernels, and blanch them; then beat the beſt Part of them very fine in a Mortar; beat with them three or four Musk Comfects, and put in

a little Orange Flower-water, ſome Cinnamon and Ginger beat; then beat it up together with the Yolks of ten Eggs, boil up a Quart of Cream, and thicken it with this and a little grated Bisket, and bake it in Puff-paſte, ſtick over ſome blanch'd Piſtachoes and Citron, and ſerve it.

ASPARAGUS *or* ARTICHOKE TORT.

TAKE of Aſparagus one hundred pretty large; boil them, and take the Heads and Green, all of it that is tender, and beat it in a Mortar, with a quarter of a Pound of Naples Bisket, ſome beaten Cinnamon and Ginger, ſome Sack, Orange Flower and Roſe-water, and Sugar; mingle it with the Yolks of ten Eggs and a little Cream, and boil up a Quart of good Cream, and thicken it with this, drawing it up thick, and bake it in Puff-Paſte, with Citron at the Bottom.

Artichoke Tort is, To take the Bottoms of three good Artichokes boil'd, and cut and pare out the Strings, and beat them in a Mortar, with a quarter of a Pound of Bisket or white Bread; mince the Marrow of two large Bones, if ſmall three; ſeaſon it with Sack, Sugar, Salt, Cinnamon, Ginger, and Nutmeg; work it up with the Yolks of ten Eggs and a little Cream; boil up a Quart of Cream, and draw it up thick with this, and ſheet your Diſh with Puff-paſte, bake it, and ſerve it away to the Table; ſtick it over with candy'd Citron.

POTATOE TORT.

TAKE a Pound and half Spaniſh Potatoes; boil them and blanch them, and cut them in Slices, not thin; ſheet a Diſh with Puff-paſte, lay ſome Citron in the Bottom, lay over your Potatoes, and ſeaſon them with Ginger, Cinnamon, Nutmeg, and

and Sugar; then take the Marrow of two Bones, cut it into Pieces as big as Walnuts, roll it in Yolks of Eggs, and ſeaſon it as the Potatoes; lay it on them, and between the Lumps of Marrow lay Citron and Dates ſlic'd, and Eringoe Roots, ſprinkle over ſome Sack and Orange-flower Water; then draw up a Quart of Cream boil'd with the Yolks of ten Eggs, and pour all over, bake it, and ſtick over ſome Citron, and ſerve it.

Scorzonera Tort is made the ſame Way, and *Skerrets* likewiſe.

CHOCOLATE TORT.

TAKE half a Pound of fine Chocolate and grate very fine, and ſift it; put to it a little Musk and Amber prepar'd, and work it up with the Yolks of ten Eggs, and a little Cream and Orange-flower Water, a little Cinnamon and Ginger; boil up a Quart of Cream, and draw it up thick with this; bake it in Sugar-paſte, ſtick Citron over it when it is bak'd; put over ſome Biſket Comfects of Colours, and ſerve it.

To make PASTE *of ſeveral Sorts.*

Hot Butter PASTE *for rais'd bak'd Meats.*

TAKE a Peck of fine Flower, lay it on your Board, and ſpread it ready for your Liquor; for a Peck of Flower you muſt have a Pound and half of Butter; put it in your Liquor, and let it boil, let it cool a little, and then work up your Paſte with it, and work it up pretty ſtiff and cloſe; then put it in a dry Cloth, and let it ſweat a while, and then work it into what you pleaſe.

Cold

Cold Butter PASTE *for* PASTIES.

TO a Peck of fine Flower take three Pounds of good Butter, take ſix Eggs, the Yolks of two, work the Butter and Eggs up together with your Flower; then put to it cold Liquor, and work it up pretty ſtiff; and this Sort of Paſte is for Paſties or Patties, or any Sort of bak'd Meats which are not rais'd; you muſt work it up pretty ſtiff, and you may make it in any Form as you pleaſe.

FRENCH PASTE *for any Sort of flat bak'd Meats not rais'd, as* Paſties, Patties, Ham Pies, Hare Pies, *or* Fiſh Pies.

TO a Peck of fine Flower, take three Pounds of good Butter, and half a Pound of the beſt Montegoe, that is, good Hog's Lard; work it up with the Whites of eight Eggs, and the Yolks of three; work it with cold Liquor, that is, good fair Water, but our Term in Paſtry is to call it Liquor, either cold or hot; work this Paſte up lightly, but pretty ſtiff, and then make uſe of it as Occaſion ſhall require: You may make this Paſte riſe, by taking ſome of it, and roll it into a Sheet, and ſpread over it a little more Butter all up and down in little Bits; flower it over and fold it up, and roll it and fold it over half a Dozen times, and then uſe it as Puff-paſte.

PUFF-

PUFF-PASTE *made thus*;

TO a Quarter of a Peck of the fineſt Flower, take a Pound and half of the ſweeteſt new Butter; take the Whites of eight Eggs, and work half the Butter in with the Whites of Eggs, and work it up ſtiff with cold Liquor; then roll it out into a Sheet, and lay the reſt of your Butter all over the Sheet of Paſte in little Bits; then flower it over, and fold it, and roll it, and beat it with your Rolling-pin, and fold it and roll it at leaſt a Dozen times; let it lie a little, and then uſe it as you think fit. This is proper for moſt Sort of Torts, and a great many Patties and Petits, and for any Sort of Puffs, or Tarts that ſhould be light.

TART PASTE *for Patty-pan* Tarts.

TO a quarter of a Peck of the fineſt Flower, take a Pound of good ſweet Butter; take the Yolks of three Eggs, no Whites, and a Spoonful of double refin'd Sugar; work this up in your Flower very well; then wet it with cold Liquor, and work it up ſtiff, and ſo roll it in Sheets for your Patty-pans, either buttering or flowering your Pans; and ſo make uſe of this Paſt as you pleaſe for Tarts.

SUGAR PASTE *for any Sort of Sweet bak'd Meats, as* Sweet-meat Tarts *in Patty-pans or Petit Patty-pans, or* Reſoles *Sweet, or* Cheeſecakes *in Pans, or any ſmall Things that are Sweet.*

TO make this Paſte, to three Pounds of the fineſt Flower, put three quarters of a Pound of the beſt Butter, three quarters of a Pound of double refin'd Sugar, beat very ſmall, and ſifted; put the Yolks of three or four Eggs, and work this up with cold Liquor indifferent Stiff; roll it out in Sheets for your Pans, or what other Things you have Occaſion for.

ALMOND PASTE *made thus;*

TAKE a Pound of the beſt Jordan Almonds, blanch them, and beat them in a Mortar very fine, ſometimes putting in a little fair Water to keep them from oiling; put in, after they are beat very fine, a little Roſe-water or Orange-flower Water; put in a Pound of double refin'd Sugar, and beat it all together into a Paſte, and work it up together; put it in a Gallipot, and cover it cloſe, and uſe it as you have Occaſion. This is in a Readineſs for Almond Pudding, Torts, Reſoles, Puffs, Fritters, Blemange, or any ſweet Thing where Almonds are requir'd.

To make CUSTARD STUFF.

TO a Gallon of new Milk take forty Eggs, the Yolks only, and beat them very well up together with ſome of the Milk; then mix it all together, and ſeaſon with good Sugar, and ſome Orange-flower or Roſe-water; then ſtrain it, and put in a Stick of Cinnamon, a Blade or two of Mace, and a Race or two

of Ginger ſlic'd; then put it over a gentle Fire, and ſtir it till it begins to ſet or thicken; take it off, but beſure you do not let it boil: And this Sort of Stuff is for Set Cuſtards, or Cuſtards in Paſte.

Another Way is,

TAKE a Quart of good Cream, and take the Yolks of ten Eggs, and beat them very well, and ſeaſon with fine Sugar, ſome Orange-flower or Roſe-water; beat the Yolks of your Eggs up with a little Cream, boil up your Quart of Cream with a Stick of Cinnamon and a Blade of Mace, and draw it up thick with your Eggs; put in a little Musk and Amber prepar'd, and let it ſtand and cool a little, and fill your Cups with it, and bake them in a fine moderate Oven, and take care they be not too much colour'd.

To make CHEESECAKE STUFF.

TAKE a Quart of Cheeſe Curd after it is well ſtrain'd, and put to it half a Pound of Naples Bisket grated; put it in a Mortar, and beat it very well; put to it half a Pint of Cream, and half a Pound of Butter drawn up thick; mingle it well together; put in a quarter of a Pound of Almond Paſte, or of Almonds blanch'd, and beat very fine; put in ſome Orange-flower or Roſe-water; ſeaſon it with refin'd Sugar, and Nutmeg, Cinnamon, and Ginger; put in two Ounces of Citron minc'd, and if you pleaſe a little Musk and Amber prepared, and put ſome Currants plumpt into ſome of the Stuff; ſo make ſome plain, and ſome with Plumbs.

Another Way is,

TAKE eighteen Eggs, the Whites but of ſix; beat them well together with half a Pint of good Cream; put in a Piece of Butter, and ſet them over the Fire till they are as hard as butter'd Eggs, and there be a Quart of it; when done, take it and beat it in a Mortar, with half a Pound of Naples Bisket, or as much fine white Bread grated, and the ſame Ingredients, and the ſame Quantities as is mention'd for the other made with Curd: You may make ſome plain, and ſome with Currants, and you may bake them in Puff-paſte or Sugar-paſte, as you think fit.

FLORENTINE STUFF *made with Rice or Curds.*

TAKE a Pound of Rice, and boil it tender; ſtrain it out and drain it, and then beat it in a Mortar; work it up with a Pint of Cream, half a Pound of thick Butter, a Pound of Naples Bisket grated, or as much fine Bread; put in twelve Eggs, the Whites of four; ſeaſon with Sugar, Sack, Orange-flower Water, Cinnamon, Ginger, and Nutmeg; put in a quarter of a Pound of Almond-paſte; work it well together; put in three Ounces of Citron, and a Pound of Currants plumpt; bake it in Diſhes, or Plates in Puff-paſte croſs-barr'd, and ice it over.

A MADE DISH, *or to make a* Marrow Pudding.

TAKE a Quart of Cheeſe Curd well ſtrain'd, and beat it in a Mortar, and work it up together with twelve Eggs, the Whites of four, half a Pound of Naples Bisket, or as much fine white Bread grated; put to it the Marrow of three large Bones, or four leſſer, not cut too ſmall, and a Pint of Cream; ſeaſon with

with a little Salt, Sugar, Sack, Orange-flower or Roſe-water, Cinnamon, Ginger, and Nutmeg; put in two Ounces of Citron, and an Ounce of Eringo-Roots minc'd or ſlic'd very thin and ſmall; work this very well all together, and bake it in a Diſh ſheeted with Puff-paſte, and bake it in a pretty quick Oven, to make your Paſte riſe, ſo ſerve it.

To make MEAT *for* Minc'd Pies.

THEY may be made with ſeveral Things, *viz.* Neats Tongues, Beef, Veal, Mutton, Rabbets or Tripe, Neats Tongues is the beſt; and to three Pounds of Meat of any Sort allow ſix Pounds of Suet, except Tripe, which for that four Pounds will do: Firſt, boil your Tongues, and blanch them, and then mince them very fine; mince your Suet by it ſelf very fine; and then mince them, or work them together; then ſpread your Meat, and ſeaſon it with Salt, Cloves, Mace, Cinnamon, and Ginger beaten; ſeaſon it well with Sugar; put in of candy'd Citron, Orangado and Lemon, ſlic'd or minc'd, a Pound; ſprinkle all over your Meat ſome Verjuice, ſome Rheniſh-wine, and Sack, and Orange-flower, or Roſe-water; put to this three Pounds of Currants, and two Pounds of Raiſins ſton'd and chopp'd a little; work up all this together, and ſpead it abroad in a cool wooden Tray, and make Pies, or Chewets, as you pleaſe.

LUMBER-PIE MEAT, *muſt be made of a* Phillet *of* Veal.

FIRST ſet it, and mince it very fine; add as much more Suet as Meat; mince three or four good Handfuls of green Spinach, and a little Parſly, and mingle it with your Meat; ſeaſon it with all the ſame Ingredients as you do minc'd Pie-meat, and then work it up with the Yolks of ſix or eight Eggs, and lay it in a Tray, ſpread abroad, to keep it from being muſty: You

ſhall find how to uſe it, when you look over the making a Lumber-Pie.

MEAT *for* Stump Pies.

TAKE of a Phillet of Veal two Pounds, and mince it raw, but not too fine; mince four Pounds of good Beef-Suet very ſmall; mince a good Handful of Spinach, a little Parſly, and a little Thyme; ſeaſon with Sugar, Sack, Orange-flower, or Roſe-water, Salt, Cloves, Mace, Cinnamon, and Ginger; put to this a Pound of Citron, Lemon and Orangado, but not cut too ſmall; work it up with the Yolks of ſix or eight Eggs, and ſpread it abroad in a Tray. When you look over the making a Stump Pie, you will know how to uſe it.

Good DE VEAU PIE-MEAT.

TAKE two Pounds of a Phillet of Veal, and mince it with two Pounds of Beef-Suet very ſmall; then take two Pounds of Marrow, and cut it in ſmall Pieces, not mince it fine, and put it together; ſeaſon it with Pepper, Salt, Nutmeg, Ginger, and ſome Thyme and Parſly minc'd, put in a little Onion, and work this up with the Yolks of ſix Eggs and a little white Wine, and lay it by in a Readineſs for your good de Veau Pie, which is made as follows.

A good DE VEAU PIE.

FIRST, make a rais'd Coffin with ſix or eight Rounds; lay in the Bottom ſome thin Slices of Weſtphalia-Ham boil'd; then lay over that your good de Veau-Meat, as much as will fill your Pie almoſt full; then lay over ſome more Slices of Ham, or other good Bacon; lay on half a Dozen Bunches of Aſparagus ſcalded,

ſcalded, cut as far as green; put on ſome Cheſnuts blanch'd, or Piſtachoes, ſome ſcalded Lettice, Artichoke-bottoms in Quarters, ſome Morelles, ſome Sweetbreads dic'd, and the Yolks of ſome hard Eggs; ſeaſon it all; cover it with Butter, and cloſe your Pie, and bake it: When done, cut it up, and put in ſome thicken'd Gravy, ſome thick Butter, and the Juice of an Orange; ſhake it, and ſerve it.

A LUMBER PIE, *made thus*;

FIRST, raiſe a Coffin four-ſquare with four Corners, and each Corner divided into three: You will ſee the Patterns for all Sorts of Pies further, which will direct you to fill your Coffin; you muſt get the Marrow of three or four Bones taken out as whole as you can, cut it it Lumps as big as a Walnut, and roll it in the Yolks of Eggs; ſqueeze your Lumber-meat up into Balls, putting a Piece of Marrow into every one in the Middle; fill up your Coffin, and then lay over the Top of it ſome candy'd Citron, Orange or Lemon ſlic'd, ſome Suckets, Eringo-Roots, and ſome preſerv'd Grapes or Barberries; then cloſe your Pie, and bake it; and when done, cut up ſome of the Lid, and put in a Leer made with white Wine, Sugar, the Yolks of Eggs beat together and drawn up with ſome thick Butter; put this into your Pie, and put Chewets about, and ſerve it.

A STUMP PIE, *made thus*;

MAKE your Coffin into ſix or eight Rounds; fill it half full of your Stump Meat, and lay over that ſome Lumps of Marrow dipt in Eggs, and lay ſome Yolks of hard Eggs in, and ſome Slices of Citron, and ſome Dates ſton'd; then fill up your Pie with more Meat; then cover it over with Citron, Orange, Lemon, Eringo-Roots, Suckets, and preſerv'd Grapes or Plumbs; then cloſe it, and bake it, and make a Leer for it as

for

for a Lumber-Pie; put it in; put ſmall Pies round of the ſame Meat, and ſerve it.

A SPRING PIE *of* LAMB.

TAKE a Hind-quarter of Lamb, and cut it out into Collops and Stakes; ſeaſon it with Pepper, Salt, and Nutmeg, but very moderately; raiſe a Coffin like a Lumber Pie, and lay your Lamb in the Bottom; work ſome Lumber Meat into Balls, and put over your Lamb; put over ſome Raiſins, and Dates ſlic'd, ſome Citron ſlic'd, and ſome Eringo-Roots and Barberries preſerv'd; then cloſe your Pie, and make a ſweet Leer or Caudle, as for a Stump, or Lumber Pie; when bak'd, put it in, and you may put ſmall Lumber Chewets about it, and ſerve it.

A CHICKEN PIE, *Sweet.*

TAKE your Chickens, and ſinge them clean; cut them into Quarters, or leſs, waſh them very well, then dry them; then ſeaſon them with a little Pepper, Salt, ſome Nutmeg, Ginger and Sugar mix'd together; raiſe a Pie with eight Rounds; lay in your Chickens, and ſome Artichoke-bottoms quarter'd, ſome Lumps of Marrow dipt in Eggs; mince a little Parſly and mingle with your Seaſoning; put in ſome Yolks of hard Eggs, and ſeaſon all; lay over ſome candy'd Citron, Orangado and Lemon, ſome Eringo-Roots and Dates, and ſome Piſtachoe-Nut Kernels blanch'd; put Butter over it, and cloſe your Pie, and bake it; put in a ſweet Leer, the ſame as before-mention'd, and ſerve it away hot.

A LAMB

A LAMB PIE, *Sweet.*

TAKE a Hind-quarter of Lamb, and cut it out into Stakes and Collops; ſeaſon it with Pepper, Salt, Nutmeg, Ginger, and Sugar, with a little Thyme and Parſly minc'd, and mingled together: Raiſe your Pie, the Coffin like a Lumber Pie; lay in your Meat, and ſeaſon it; lay over ſome Citron, Orange and Lemon candy'd, and ſome ſlic'd Dates; then lay over that a good many Currants, as many as will almoſt cover it; put over Butter, and cloſe it, and bake it, and put in a ſweet Caudle, as for the other Pies; ſhake it, and ſerve it.

A CALF'S FOOT PIE, *Sweet, or* SHEEP'S TROTTER PIE.

TAKE the Feet, after boil'd, and take out the large Bones; cut the Feet in Pieces as big as a Walnut, toſs them up with the Yolks of two or three Eggs; then ſeaſon them with Pepper, Salt, Sugar, Nutmeg, and Ginger, and ſome Thyme and Parſly minc'd and mingled together: Raiſe a Coffin with eight Rounds, and put in your Meat; put over ſome Citron, Orange and Lemon candy'd, and cover it over with Currants, and put Butter over it, and cloſe it, and bake it, and put in a ſweet Leer or Caudle, as you make for the Pies before-mention'd; ſhake it, and ſerve it.

Another Way is,

TO take the Meat of the Bones, and mince it fine, with as much Suet as Meat, and ſeaſon it with Salt, Sugar, Nutmeg, Ginger, Cinnamon, Sack, and Roſe-water, a little Thyme and Parſly minc'd, put in Citron, Orange and Lemon; work it together.

gether with Currants; bake it as a Minc'd Pie, and put in a Caudle.

A LOBSTER PIE, *Sweet.*

TAKE your Lobſters, and break the Legs, and ſplit the Tails, and take out the Meat as whole as you can, and cut it in Pieces as big as a large Walnut; toſs it together with the Yolks of three or four Eggs, and take Lumps of Marrow, to the Quantity of your Lobſters, and toſs it up with the Eggs together; ſeaſon it with a little Pepper, Salt, ſome Nutmeg, Ginger and Sugar; work it together; lay it in a rais'd Coffin; which you will ſee the Pattern of among the Patterns for Pies: Put over ſome ſlic'd Citron, and ſome Eringo-Roots, in Lengths of three Inches, and put in a few preſerv'd Grapes; put Butter over it, and cloſe it; put in a ſweet Leer, as for other ſweet Pies, only add a little Sack to this; then ſerve it away hot.

An OYSTER PIE, *Sweet.*

TAKE the largeſt Oyſters, and ſet them, waſh them, and pick them very clean, and take ſome of them, and beard them, and mince them with ſome Marrow, as much as Oyſters; ſeaſon them with Pepper, Salt, Nutmeg, Ginger and Sugar, and ſome Thyme and Parſly minc'd; work it into a Forc'd-meat with grated Bread, and the Yolks of Eggs, and a little Cream; then take your Oyſters, and Lumps of Marrow, and toſs them together with the Yolks of Eggs and the ſame Seaſoning; put it in a rais'd Coffin or two for a Diſh; put in your Forc'd-meat in Balls, with the Yolk of an hard Egg in every Ball; put over it ſlic'd Citron and Eringo-Roots and Suckets; put Butter over; cloſe your Pie; bake it; and when done, put in the ſame as for a Lobſter Pie.

ARTICHOKE,

ARTICHOKE, *or* POTATOE PIES.

TAKE your Artichokes, boil them, and take out the Leaves and the Core, and trim the Bottoms; cut ſome in Quarters, and ſome Whole; To eight Bottoms take the Marrow of four good Bones taken out as whole as you can; toſs theſe up in the Yolks of Eggs, and ſeaſon them with Salt, Sugar, Ginger, Cinnamon, and Nutmeg: Raiſe a Coffin; lay in your Bottoms and Marrow between, and your Quarters uppermoſt; lay Marrow with them; put on them the Yolks of eight hard Eggs; lay over them Citron, Dates, and Eringo-Roots; put over Butter, and cloſe it, and bake it, and put in a ſweet Leer, as you do in the other ſweet Pies, and garniſh round with Egg Pies, fill'd with ſweet Forc'd-meat, made as follows:

TAKE the Bottoms of two Artichokes boil'd; take ſome Marrow and a Veal Sweetbread ſet, mince this together; put in ſome Citron minc'd, and ſeaſon it with your ſweet Seaſoning, and work it up with the Yolks of Eggs and grated Bread or Bisket, and fill your Egg Pies with it; bake them, and ſet them round the other.

A POTATOE PIE *is made the ſame Way.*

EITHER Spaniſh, or Engliſh Potatoes blanch'd, and a Forcing made for that as for this, with Potatoes, and other Ingredients.

A SKERRET, *or* SCORZONERA PIE.

TAKE your Skerrets and Scorzonera's, and boil them till they will blanch, then cut them to Lengths about two or three Inches; waſh them with Yolks of Eggs, and ſeaſon them

with ſweet Seaſoning, as an Artichoke Pie; put to them ſome Cheſnuts boil'd and blanch'd, or Piſtachoe-Nut Kernels; put ſome Yolks of hard Eggs ſplit, and lay over ſome ſlic'd Citron and Suckets; put over Butter, and cloſe it in a rais'd Coffin; and when bak'd, put in a ſweet Leer, as for other ſweet Pies.

EGG PIES *Minc'd, Sweet.*

TAKE the Yolks of twenty-four Eggs boil'd hard; put to them two Pounds of good Beef-Suet minc'd very fine, and mince the Eggs, but not too ſmall, that they may be ſeen when bak'd; ſeaſon them with Salt, Cloves and Mace, Cinnamon and Ginger beaten, Sugar, Sack, Roſe or Orange-flower Water; put in half a Pound of Naples Biſket grated; put in Citron, Orange and Lemon minc'd, and ſome Dates; work it well together; put in a Pound of Raiſins ſton'd and minc'd, and a Pound and a half of Currants; make rais'd Chewets, and round Egg Pies, and fill them; cloſe them, and bake them, and put in a ſweet Leer, and ſo ſerve them.

An OLIVE PIE, *Sweet.*

TAKE of a Phillet of Veal, or a Leg of Lamb, and cut it into large Collops; hack them well, and make a Forc'd-meat of Veal and good Beef-Suet, as much more Suet as Meat; mince it fine; ſeaſon with Salt, a little Pepper, Nutmeg and Ginger; put in ſome Currants and Citron minc'd; work it up with grated Bread, and the Yolks of Eggs, a little Sack, and ſome Sugar; turn your Collops, and waſh the wrong Side with the Yolks of Eggs; then lay over your Forc'd-meat, and ſtrew over a little Thyme and Parſly minc'd; roll them up, and raiſe a Coffin; then lay in your Olives; then lay in between Artichoke-bottoms quarter'd, and ſome Lumps of Marrow roll'd in Eggs, and ſeaſon'd

with ſweet Seaſoning; then lay over ſlic'd Citron Suckets, Barberries, or Grapes preſerv'd; then lay over Currants and Raiſins; put over Butter, and cloſe it; bake it, and put in a good ſweet Leer, as for other ſweet Pies, and ſerve it.

An EEL PIE, *Sweet.*

TAKE your Eels, and fley them, and cut them, after drawn and hack'd, into Lengths about three Inches long; roll them in Yolks of Eggs, and ſeaſon them with ſweet Seaſoning, and make a little ſweet Forcing of an Eel, minc'd and ſeaſon'd ſweet; put in ſome Currants, and ſome Thyme and Parſly minc'd, which you muſt do likewiſe with your Eels; work your Forcing up with grated Bread, and the Yolks of Eggs; raiſe a Coffin, and lay in your Eels and Forcing between, and over them; then ſome candy'd Citron ſlic'd, and ſome Currants and Raiſins over; put over Butter, and cloſe it, and bake it, and then put in a ſweet Leer, and ſerve it away to the Table hot.

LYNG PIE, *Sweet, or* LYNG PASTY.

LET your Lyng be boil'd enough, but not to Pieces; then let it cool, and cut it in Pieces about two Inches ſquare; waſh it over with the Yolks of Eggs, and ſeaſon it with Thyme and Parſly minc'd, Pepper, Cloves, Mace, Ginger, and Sugar; raiſe a Coffin; put in your Lyng; lay in ſome Yolks of hard Eggs; lay over ſome ſlic'd Citron and Dates; cover it over with Currants; put over Butter, and cloſe it; and when bak'd, put a ſweet Leer, and ſerve it.

A SALT-FISH PIE, *Sweet.*

TAKE the beſt Barrel Cod, and water it very well; boil it, but not too much; take it out, and drain it; then pick all the white Fiſh from the Skin and Bones, and mince it very fine; put to it a Dozen of Yolks of hard Eggs minc'd; put to it a good Handful of Spinach and Parſly minc'd; put in grated Bread; ſeaſon it with Cloves, Mace, Ginger and Cinnamon, ſome Sack and Orange-flower, or Roſe-water; put in Currants and Raiſins, according to the Quantity of your Meat, as you do for minc'd Pies; put in Citron, Orange, and Lemon candy'd, and work it up with the Yolks of Eggs, thick Butter, and ſome Cream; make your Coffin, and fill it; lay ſome Eringo-Roots over, and Suckets, and cloſe it, and bake it; when bak'd, put over a ſweet Leer, as for other ſweet Pies; diſh it, and put round Chewets of the ſame.

Savoury BAK'D MEATS.

BEEF PIE *in* Blood.

TAKE a good Rump, or a Sirloin of Beef, and bone it; take out all the Sinews and Strings; then take freſh Blood from a Sheep or Lamb, put in a little Salt, and ſtir it very well to keep it from clodding; ſtrain it; put to it ſome grated Bread, and Beef-Suet minc'd; ſeaſon it with Pepper, Salt, Cloves and Mace; put your Beef into it, and cut ſome Holes in the Inſide of it, and force it with the ſame Stuff: Let it lie all Night in the Blood and Seaſoning; then raiſe a high thick Coffin of a good

good Height; put ſome of your Blood in the Bottom; lay in your Beef and the reſt of the Blood over it; put over Butter, and cloſe it, and give it good ſoaking till very tender; then open it, take out the Fat, and you may put in good Gravy; ſhake it well together, and ſerve it; or you may put over it a good Ragouſt of Pallats and Sweetbreads, and Forc'd-meat Balls.

Another Way is, with Herbs.

TAKE Thyme, Parſly, Sweet-marjoram, and Penny-royal, and mince it, and put it amougſt your Blood and Seaſoning, and order your Beef, with all other Things as before.

A *Veniſon Pie* or *Mutton* in *Blood* may be done either Way as the Beef is.

A VENISON PIE, *or* PASTY.

TAKE a Side of good Veniſon, or a half Haunch; bone it, and take off the Skin, and take out the Sinews and Strings; ſeaſon it with Pepper, Salt, Cloves and Mace, or with only Pepper and Salt; raiſe your Coffin; mince ſome good Beef-Suet, and lay it; firſt, beat it with your Rolling-pin; lay it in the Bottom, and ſeaſon it; lay your Veniſon over it; or you may do it without Suet, putting in the more Butter; but we allow with Suet is a very good Way: Lay Butter over it, and lay a Border round by the Edge; cloſe it, and bake it, and endore it over with the Yolk of an Egg, and give it true ſoaking.

A *Paſty* muſt be made with cold Butter-paſte, ſeaſon'd the ſame Way, and border'd both Inſide and Out; the Inſide for Pudding-Cruſt, and the Outſide for Garniture: Endore it over

with the Yolks of Eggs and thick Butter before you put it into the Oven, and that will give it a fine Colour.

A CHINE *of* BEEF PIE.

TAKE a fine middling Chine of Beef; cut off the Neck Part, and trim the Chine-Bone very near and neat; take out the Pith, Strings and Sinews, and lard one Side very well with groſs Lard ſeaſon'd with Pepper, Salt, Cloves, Mace, Thyme and Parſly minc'd; force the other Side with a good Forc'd-meat; ſeaſon all well, and put Beef-Suet in the Bottom of your Coffin, beaten and ſeaſon'd; put in your Beef, and lay Forc'd-meat about it; put Butter, and cloſe it with a Border; bake it well and tender, and take out the Fat, and put over a good Ragouſt of Pallats and Sweetbreads, Morelles and Trouffles, and ſerve it: You may make a Pie with two Chines; lard one, force the other.

A WESTPHALIA-HAM PIE.

FIRST boil your Ham, but not too much; take off the Skin, and pare of all the Ruſt and Outſide, and take out all the Bones; cut ſome Hacks in it in the Inſide, and ſeaſon it with Pepper, Cloves, Mace and Ginger, and waſh the Top with the Yolk of an Egg, and ſeaſon it, and ſtrew over ſome Thyme and Parſly minc'd: Make a Coffin, and put in your Ham in the Middle; lay ſome Forc'd-meat round, and round that Partridges, Chickens, and Pigeons, and ſome Forc'd-meat between; ſeaſon all, but lay over ſome hard Yolks of Eggs, Artichoke-bottoms quarter'd, and Cheſnuts blanch'd; lay ſcalded Lettice, or Aſparagus ſcalded in ſhort Bunches; put over Butter, and cloſe it, and bake it; cut it up, take out the Fat, put in ſome good Gravy, and ſhake it together, and put over it a Ragouſt of Pallats

Pallats and Sweetbreads, Cocks-combs, Morelles, Trouffles and Muſhrooms, and ſerve it away hot to the Table: Garniſh with the Cover cut.

Another Way is,

TO cut the Ham in Slices an Inch thick, and cut your Fowl in Quarters, and crack the Bones, and lay your Ham in firſt, then Forc'd-meat, and then Fowl, and ſeaſon all as you go; make two Rows of each, and put on the ſame Ingredients, and a Ragouſt at laſt; and ſerve it.

A PORK PIE *and* TONGUES.

TAKE a Chine or Fore-loin of Pork, and let it be one Day corn'd with Salt; your Tongues ſhould be pickled Red; as you will find a Receipt to do them hereafter: Boil your Tongues juſt enough to blanch them, and then lard them through with pretty groſs Lard ſomewhat thick; trim handſomly the Bones of your Chine, and force it with good ſavoury Forc'd-meat; ſeaſon with Pepper, Cloves and Mace, pretty high of the Spice; raiſe a Coffin, and put your Chine in the Middle, and two Tongues on each Side whole; lay ſome Forc'd-meat, and ſome Cheſnuts blanch'd between; ſeaſon all well; butter it all well over, and cloſe it, and bake it; and when bak'd, put in a Ragouſt of Pallats and Sweetbreads, and ſerve it.

A MUTTON PIE, *like* Veniſon.

TAKE a Fore-quarter of Mutton, cut to the Jeggot, and take out the Shoulder from under the Skin, as they do Veniſon; bone it, and skin it, and cut ſome Slaſhes into the Fleſh on the Inſide; take an Ounce of Peter-Salt, and as much Socho, dry'd and ſifted, as will lie on a half Crown; ſeaſon your Meat with this over Night, and when you make your Pie

or

or Paſty in the Morning, waſh it over with a little thin freſh Blood, and ſeaſon it with Pepper as you do at other times, but not too much Salt, for the Peter-Salt will reliſh it a little; you may uſe Cloves and Mace if you pleaſe: Raiſe your Coffin four-ſquare; butter it over well, and put Beef-Suet minc'd and beat in the Bottom; cloſe your Pie, and bake it; and when done, take out the Fat, and put in good Gravy; ſhake it well together, and ſo ſerve it to the Table: You may make it into a Paſty, and it has, and may deceive many, who will take it for Veniſon.

A MUTTON SQUAB PIE.

TAKE a Neck of Mutton, or a Loin, and cut it into Cutlets pretty thin; ſeaſon it with Pepper, Salt, and Nutmeg, Thyme and Parſly minc'd; raiſe a round Pie, put a little Beef Suet in the Bottom minc'd and beat, lay over your Mutton; then take ſix or eight large Pippens, and a Dozen of large Onions, and firſt put in a good Handful or two of Raiſins; then put on your Apples and Onions, put over Butter, cloſe it, and bake it; cut up the Lid, take out the Fat, put in ſome Gravy, and a little thick Butter, and ſhake it well together; garniſh with the Lid, and ſerve it.

An OLIVE PIE *Savoury.*

TAKE a good Phillet of Veal, and cut it into large Collops, and hack them, turn them, and waſh them over with the Yolk of an Egg; then bard them over with a thin Sheet of Lardeer, or larding Bacon; waſh that over with an Egg likewiſe, and then ſpread over that as much good Forc'd-meat as will cover them; then roll them up into Olives, and waſh them over again; ſeaſon the Outſide with Pepper, Salt, Thyme and Parſly minc'd; raiſe a Coffin, and lay in your Olives, lay Forc'd-

Forc'd-meat, and ſome Artichoke Bottoms quarter'd, between; lay ſome Sweetbreads ſlic'd, and Pallats, ſome Yolks of hard Eggs and ſome thin Slices of Bacon over all; ſeaſon all as you go and lay ſome ſcalded Lettice in; put Butter over it, and cloſe it, and bake it, and then take out the Fat, put in ſome good Gravy, ſome thick Butter, and the Juice of an Orange; ſhake it well, and ſerve it.

A BATTALIA PIE, *Savoury.*

A Battallia Pie is made of Rabbets or Chickens cut into Pieces or large Quarters; raiſe a Coffin with eight Rounds, and firſt lay in your Chickens or Rabbets, then lay in ſcalded Lettice cut in Quarters, lay in Cheſnuts blanch'd, lay in Sauſages, ſome Sweetbreads and Pallats ſlic'd, ſome Oyſters ſet and blanch'd, and ſome Lumps of Marrow roll'd in Eggs, ſome Yolks of Eggs hard, ſome Morelles and Muſhrooms, and ſeaſon all as you go; lay ſome Slices of Bacon on the Top, and lay Butter over, and cloſe it, and bake it; then take off the Fat, put in good Gravy, thick Butter, and the Juice of an Orange, and ſerve it.

A LAMB PIE, *Savoury.*

TAKE a hind Quarter of Lamb and bone it, and lay it ſquare; ſeaſon it; raiſe a ſquare Coffin, put it in, lay ſome Forc'd-meat and hard Eggs, a few Slices of Bacon; lay Butter over, and cloſe it, and bake it, and put in, after the Fat is taken out, a Ragouſt of Pallats and Sweetbreads, Morelles and Trouffles; ſhake it together, and ſerve it: You may make it of the ſame Meat cut in Stakes or Collops.

A CHICKEN PIE, *Savoury.*

TAKE your Chickens and ſinge them, and cut them in Quarters; waſh them and dry them, and ſeaſon them with Pepper, Salt, Nutmeg, and Thyme and Parſly minc'd; raiſe a Coffin, and then lay them in; put in ſome Forc'd-meat, ſome Yolks of hard Eggs, ſome ſcalded Lettice or Aſparagus, and a Sweetbread, a Pallat ſlic'd, and a few thin Slices of Bacon; ſeaſon all as you go; put over Butter, and cloſe it, and bake it; and when done, put in good Gravy, thick Butter, and the Juice of an Orange; ſhake it well together, and garniſh with the Lid.

A PIGEON PIE, *Savoury.*

TAKE young Pigeons, tame or wild, or Squabs of either, after well cleans'd and drawn, crack the Bones, and truſs them to bake; fill their Bellies with Forc'd-meat, raiſe a Coffin, and put them in; ſeaſon with Pepper, Salt, and Nutmeg; put in Forc'd-meat Balls, ſome Artichoke Bottoms quarter'd, ſome Sweetbreads ſlic'd, ſome Cocks-combs blanch'd, ſome Morelles, Trouffles, and hard Yolks of Eggs, ſome Slices of Bacon, ſome Cheſnuts or Piſtachoes blanch'd, and ſome Lumps of Marrow roll'd in Eggs; cover with Butter, ſeaſoning all as you go, cloſe your Pie, and bake it; when done, take out the Fat, and put in a Ragouſt made with good Gravy, a Sweetbread dic'd, and Cocks-combs cut ſmall, the Heads of Aſparagus, and put this Ragouſt over, and ſerve it.

A PIE

A PIE *of* LEVERETS.

TAKE two good large Leverets, or three, according as they are in Bigneſs; cut off the fore Quarters ſhort, and cut off the Shoulders, and roaſt the reſt with the Heads; cut the hind Quarters into four Pieces, and lard half of them with ſeaſon'd Lard; raiſe a Coffin, and lay ſome Slices of Bacon in the Bottom, and ſome good Forc'd-meat over your Hare, and ſeaſon with Pepper, Salt, and Nutmeg; lay over ſome Forc'd-meat Balls, the Yolks of hard Eggs, a Sweetbread ſlic'd, and ſome large Oyſters ſet and bearded dipt in Eggs; then take the fore Parts roaſted, after you have clos'd your Pie, and put it in the Oven, and chop them to Pieces, and beat them well in a Mortar with the Crumb of a French Manchet; put Gravy to it, and ſeaſon it, and beat with it an Onion, and a little Thyme, and ſtrain it, and force it through a Strainer, and ſtove it a little; and after the Pie is bak'd, take out the Fat, and put in this Coolio, and ſhake it well together, and ſerve it away.

A WOODCOCK PIE.

TAKE your Cocks, and draw out the Guts, and all within; paſs the Liver and Guts in brown Butter, and then mince them with a Sweetbread; ſeaſon it, and work it up with Bread and the Yolks of Eggs into a Forc'd-meat, and break the Bones of the Cocks; truſs them to bake, and fill the Bellies of them with the Forc'd-meat; put them in a rais'd Pie, and ſeaſon with Pepper, Salt, and Nutmeg; lard half if you pleaſe; put ſome Forc'd-meat over, cloſe it, and bake it; take a Cock and roaſt it three Parts, cut it, and beat it in a Mortar with ſome French Bread; ſtrain it, and force it through; ſeaſon it, and put in a Sweetbread minc'd, with Gravy, and ſtove it a little, and put over your Pie, and ſhake it; firſt taking out the Fat.

A PARTRIDGE PIE.

TAKE young Partridges, and draw them, and ſinge them, and crack the Bones; ſqueeze them flat, and truſs them to bake; lard half with ſeaſon'd Lard, and put ſome good Forc'd-meat into the Bellies of them all; raiſe a Coffin, and lay in your Partridges; ſeaſon them with Pepper, Salt, and Nutmeg; lay in ſome Forc'd-meat Rolls, ſome Artichoke Bottoms quarter'd, ſome Cheſnuts blanch'd, ſome Sweetbreads ſlic'd, ſome Cocks-combs, and ſome Morelles and Trouffles blanch'd; cloſe your Pie, and bake it; and when done, make a Coolio of a Partridge roaſted, cut, and beat in a Mortar with a Piece of French Manchet, an Onion, and a little Thyme; put Gravy to it, and force it through a Strainer; ſtove it a little; put to it ſome thick Butter and the Juice of an Orange; take the Fat off your Pie, and put in the Coolio; ſhake it well, and ſerve it.

A GREEN-GOOSE PIE.

TAKE two or three green Geeſe; take off the Giblets, crack the Bones, and truſs them to bake, or you may cut them in Quarters; ſeaſon with Pepper, Salt, and Nutmeg; make a Forcing; ſet the Livers, and mince them, with ſome Spinach, Sorrel, Parſly, Thyme, and a little Onion; work it up, but ſeaſon it with grated Bread, and the Yolks of Eggs, and force the Bellies of them with ſome of it; raiſe a Coffin, put in your Geeſe, and lay Forcing between; lay ſome ſcalded Lettice cut in Quarters, ſome Aſparagus Heads cut off in Lengths; lay ſome Sweetbreads ſlic'd, and put over ſome Yolks of Eggs hard, and ſome green Gooſeberries, or you may put them on when it is bak'd; take ſome Aſparagus, and boil them and ſome Spinach together; then beat them and the Spinach in a Mortar, put ſome good

good ſtrong Broth to it, and force it through a Strainer; ſtove it a little, put to it ſome thick Butter and the Juice of an Orange, take the Fat off your Pie, and pour in that Leer; ſhake it, and ſerve it.

Another Way is,

TO work up your Forcing with ſome of the Gooſe Blood, and put ſome Blood, grated Bread, and Marrow minc'd, and ſeaſon it with Pepper, Salt, Nutmeg, Thyme, Parſly, and two or three Leaves of Sage; pour this over your Geeſe and between them, before you lay on the other Ingredients, and do all the reſt as before.

A GOOSE GIBLET PIE.

TAKE green Gooſe Giblets, cleanſe them very well; crack the Bones, and then cut the Necks and Gizzards into Pieces; take the Skins off the Necks, and cut the Livers ſmall, but ſet them firſt; put them into ſome of the Gooſe Blood; put in ſome Thyme and Parſly, and a little Penny-royal minc'd; ſeaſon it with Pepper, Salt and Nutmeg; put in ſome grated Bread, and a little Marrow or good Beef-Suet minc'd; work it up with the Yolks of Eggs, and put ſome of this into the Necks, and pin or tye up the Ends; raiſe a Coffin, and put in your Giblets ſeaſon'd; lay over ſome of your Forc'd-meat, ſome Yolks of hard Eggs, ſome Lettice ſcalded cut in Quarters, and ſome Slices of fine middling Bacon; cloſe your Pie, firſt putting Butter over all, and bake it, and then put in good Gravy, thick Butter, and the Juice of an Orange; ſhake it well together, and ſo ſerve it away.

A DUCK

A DUCK *or* TEAL PIE.

TAKE Ducks, Teal, or Widgeons, and crack the Bones, and beat them flat, and truſs them to bake; make a Forcing for their Bellies with a little Sage, Thyme and Parſly, and Onion minc'd; put to it ſome grated Bread, and ſeaſon it with Pepper, Salt and Nutmeg; work it up with a Piece of Butter, and put it into their Bellies; ſeaſon your Fowl, and lay them in a rais'd Coffin; put between ſome other good Forc'd-meat; lay on ſome Yolks of hard Eggs, and ſome Slices of Bacon; put Butter over, and cloſe it, and bake it; and when done, put over, after the Fat is taken out, a Ragouſt of Pallats, Sweetbreads, and Cocks-combs.

Another Way is,

TO cut your Fowl in Pieces as Quarters, and lay over Forc'd-meat, Eggs, Sweetbreads, Pallats and Cocks-combs, and make a Coolio with fry'd Turnips, and one Fowl roaſt, cut to Pieces, and beat in a Mortar, and good Gravy put to it, and the Turnips and that forc'd through a Strainer and ſtov'd up a little; put ſome thick Butter and the Juice of an Orange to it, and pour it over your Pie; ſhake it well together, and ſerve it.

A LARK, *or* SPARROW PIE.

TAKE your Larks, or Sparrows, and pick them, and draw them, and truſs them to bake; make a Forcing for the Bellies of the ſame as for Ducks and Teal; ſeaſon them with Pepper, Salt and Nutmeg; lay them in a rais'd Coffin; lay ſome Forc'd-meat in the Bottom, and lay a Row of Larks, and ſome thin ſmall Slices of Bacon over them; then another Row of Birds,

Birds, and Forc'd-meat and Bacon between, and ſo till you have laid three or four Rows; then put over hard Eggs, Sweetbreads ſlic'd, and Cocks-combs; put Butter over it, and cloſe it, and bake it; and when done, take out the Fat and put in good Gravy, thick Butter, and the Juice of an Orange, and ſhake it.

Bak'd FISH MEATS.

A LOBSTER PIE, *Savoury.*

TAKE your Lobſters, and then take the Fiſh out of the Claws and Tails as whole as you can, and then cut it into pretty large Pieces as big as a Walnut; take ſome Lumps of Marrow, and toſs your Lobſter and the Marrow up with the Yolks of two or three Eggs; ſeaſon it with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, and a little beaten Ginger; lay this in a rais'd Coffin, and make ſome Forc'd-meat of a little Lobſter and a few Oyſters; lay ſome over, and ſome Oyſters ſet and bearded, dipt in Eggs; and take what is in the Body, and what you can pick out of it, and put into a little white Wine, and if there be any Spawn, beat it, and ſtrain it; put that in with an Anchovy, the Juice of an Orange, or a little Lemon die'd, and a little beaten Ginger; draw it all up together with ſome thick Butter, and when your Pie is bak'd, take off the Fat; put in this Leer, and ſo ſhake it well together, and ſerve it away to the Table.

A SAL-

A SALMON PIE, *Savoury.*

TAKE a good Jole, or a Side of Salmon, ſcale it, and cut it into Pieces two Inches broad, and waſh them over with the Yolk of an Egg, and ſeaſon with Pepper, Salt, Nutmeg and Ginger, and Thyme and Parſly minc'd; lay it in a rais'd Coffin; lay in ſome Fiſh Forc'd-Meat, and ſome Oyſters ſet, and ſome Shrimps pick'd and waſh'd; lay over Butter, and cloſe it; but firſt lay over two or three Blades of Mace, and ſome Slices of Lemon; bake it, and then have a Leer made with a little red Wine and a Lobſter minc'd, and what is in the Body; put in two or three Anchovies, and a little beaten Ginger; draw it up with thick Butter, and take off the Fat of the Pie, and put in this Leer, and ſhake it well together, and ſerve it away.

A CARP PIE, *Savoury.*

TAKE your Carps, and cleanſe them well, and ſave the Blood, mix'd with a little red Wine: Take large Oyſters, ſet and roll'd in Eggs, ſeaſon'd with Thyme and Parſly minc'd, Pepper, Salt, Nutmeg and Ginger; force your Carps between the Fleſh and Skin with the Oyſters, and fill their Bellies with forc'd Fiſh; waſh them over with the Yolk of an Egg, and ſeaſon them; put them in a rais'd Coffin, not too high; put ſome forc'd Fiſh in between; put over Butter, and bake them without cloſing your Pie, and a Leer with Wine and Spice, the Blood of your Carps, ſome Oyſters ſet and bearded, and ſome Shrimps; put in Ginger, a dic'd Lemon and Anchovies; draw it up with ſome thick Butter; take the Fat off the Pie, and head it with this Leer; ſhake it well, and ſerve it.

Another

Another Way is,

TO take the Carps, and cut them in three or four Pieces, dip them in Eggs, and flower them, and juſt fry them off brown; ſeaſon them as before; lay them in your Coffin, and put Forc'd-Meat, Oyſters and Shrimps over them; put Butter, and cloſe, and bake it; beat ſome Horſe-radiſh, Ginger, and Anchovies in a Mortar very well; mix it with Wine; draw it up with thick Butter and a Lemon dic'd; put it over your Pie, and ſerve it.

An EEL PIE, *Savoury.*

TAKE large Eels, fley them, and cut off the Fins; cut them in Lengths of about three or four Inches, and hack them; ſeaſon them with Pepper, Salt, Thyme and Parſly minc'd, ſome Nutmeg and Ginger; put them in a rais'd Coffin; lay over ſome large Oyſters ſet; lay over Butter, and cloſe your Pie, and bake it; make a Leer with a little Wine, an Anchovy or two, a Lemon dic'd, and a little Ginger; draw it up with thick Butter; take off the Fat of your Pie; put it in, and ſhake it well, and ſerve it.

Another Way is,

TO let the Eels be whole, and hack them on both Sides; leave the Bellies whole, drawing out the Guts at the Gills, and fill the Bellies with Oyſters roll'd in Eggs, and ſeaſon'd as before: Turn the Eels round; ſeaſon them, and lay them into your Coffin; lay ſome Forc'd-meat of Fiſh between, and Oyſters over them: Lay over Butter, and cloſe your Pie, and bake it, and make a Leer with Wine, Anchovies, an Onion ſtuck with Cloves, and ſome Ginger; put in a Lobſter minc'd, and a few Cockles and Shrimps; draw it up with thick Butter, and a Lemon

dic'd; take the Fat off your Pie; put over the Leer, and then ſhake it well, and ſerve it away hot to the Table.

A TROUT PIE, *Savoury.*

TAKE your Trouts, and ſcale them; cut off their Fins and Tails; force their Bellies with forc'd Fiſh; hack the Trouts on the Sides, and ſeaſon them with Pepper, Salt and Nutmeg, Thyme and Parſly minc'd; lay them in a rais'd Coffin, and before you ſeaſon them, waſh them over with an Egg; lay ſome forc'd Fiſh over between; cover it over with Butter, and bake it open; make a Leer with ſome Wine, Ginger, Anchovies, Horſe-radiſh, an Onion ſtuck with Cloves, and a Lemon dic'd; draw it up thick with thick Butter; put in ſome Oyſters and Shrimps; take out the Fat, and head the Pie with this, ſo ſerve it away.

Another Way is,

TO ſcale and hack your Trouts, and ſeaſon them as before, but not force them; and lay over them ſome large Oyſters ſet, cloſe them, and bake them; when bak'd, take out the Fat, and have a good Handful or two of Sorrel boil'd and minc'd, and draw it up with thick Butter, and pour all over your Pie, and ſo ſerve it away.

A PIE *of* TENCHES, *Savoury.*

TAKE your Tenches, and ſcale them very well; draw them at the Gills, and blood them at the Necks behind, or at the Tails; ſave the Blood, with a little red Wine; force the Bellies with Oyſters ſeaſon'd and roll'd in an Egg; and likewiſe between the Skin and the Fleſh, ſeaſon them with Pepper, Salt, Ginger and Nutmeg; take a Tench, fley it, and then take

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off the Fiſh from the Bone, and haſh it in thin long Slices, and toſs it up in brown Butter; thicken it with a little Flower, and put to it ſome red Wine, Anchovies, a Blade of Mace, a little Shallot, a few pickled Muſhrooms, and ſome Oyſters ſet; draw it up with thick Butter; put your Tenches in a Coffin, and ſome forc'd Fiſh between; butter it over, and cloſe, and bake your Pie; and when done, take out the Fat, and put in the Leer; ſhake it, and ſerve it.

Another Way is,

TO fill their Bellies with forc'd Fiſh, and lard them with Bacon and Eels ſeaſon'd, and either paſs them brown in a Pan, or half roaſt them at a quick Fire, baſting them with an Egg and thick Butter; ſeaſon them well, lay them in a Coffin, and ſome Forc'd-meat of Fiſh with them; bake them open, and the ſame Leer ſerves as for the other.

A FLOUNDER PIE, *Savoury.*

TAKE large Flounders, and draw them, and cut off their Heads, Fins, and Tails, and hack them on the Bellies, and waſh them over with the Yolk of an Egg; ſeaſon them with Thyme, Parſly, Pepper, Salt, Nutmeg, and Ginger; lay them in your Coffin, and lay ſome Forc'd-meat of Fiſh, and ſome Oyſters over them; lay another Row of Flounders, put Butter over them, and bake them open; when bak'd, take out the Fat, and make a Leer with Wine, Anchovies, a little Shallot, and ſome Oyſters cut in Pieces, and ſome Capers minc'd; put this over your Pie, and ſerve it: The ſame Sauce with Sorrel will ſerve very well for this Pie; and ſo ſerve it away.

A Freſh STURGEON PIE.

TAKE a Rand of the Sturgeon freſh, and cut it in Slices of two Inches thick, and waſh them over with the Yolks of Eggs, and ſeaſon it with Pepper, Salt, Nutmeg, Ginger, Thyme and Parſly minc'd: Lay it into a rais'd Coffin, and make ſome Forc'd-meat of ſome of the Sturgeon and Oyſters, ſeaſoning it as you do other Fiſh Forc'd-meat; lay ſome over it, and ſome large Oyſters ſet, ſome Cockles, and lay two Rows, and ſo the ſame again; then put Butter over it, and cloſe it, and bake it; when done, take off the Fat, and put over a Coolio made as follows:

TAKE a Piece of the Sturgeon, and roaſt it quick, and brown; cut half of it into a Haſh like Veal, the other cut and beat in a Mortar, with a Piece of French Bread, and put to it ſome Gravy drawn from the Sturgeon, which muſt be drawn as Fleſh Gravy; ſtrain this out, and force it through your Strainer; brown ſome Butter, and toſs up your Haſh; put this in, and ſome white or red Wine, ſome Anchovies, Muſhrooms, and a Shallot, ſome Ginger, and ſome Oyſters minc'd, and draw it up with thick Butter, and put it over the Pie, and ſerve it.

Another Way is,

TO take Pieces of four Inches thick, and force them, and lard them, and half roaſt them; ſeaſon them, and put them into your Coffin, and lay over ſome Forc'd-meat of the ſame; bake it, and head it with the ſame Leer, and ſerve it; but bake it open, and put the Oyſters whole into the Leer.

A LYNG, *or* SALT-FISH PIE.

FIRST ſcale your Fiſh, and then boil it, and let it be cold; then cut it in Lengths or ſquare Pieces about as long as your Finger, and two Inches broad; waſh them over with the Yolks of Eggs, and ſeaſon with Pepper, Cloves, Mace, and Ginger; lay it in a rais'd Coffin, and put over ſome Eggs, the Yolks hard; put over Butter, and cloſe it, and bake it; when done, put a Leer made with a little Wine, Anchovies, Ginger, and thick Butter; draw it up thick, and put ſome Muſtard in, and put it over your Pie.

Another Way is,

TO draw up Butter, and the Yolks of hard Eggs minc'd, and put in a little Cream, and ſome boil'd Parſly minc'd, and head your Pie over with that, and ſerve it away: You muſt let your Fiſh be well water'd before you boil it; and a Stock-Fiſh, or a poor Jack-Pie may be made the ſame Way.

Cold BAK'D MEATS.

A GOOSE, TURKEY, *or* BUSTARD PIE.

FIRST bone your Fowl, and ſeaſon it with Pepper, Salt, Cloves and Mace; then raiſe a Coffin according to the Pattern as is ſet down hereafter: You may put a Gooſe and a Turkey together, that is, you may put the Turkey, when bon'd, within the Gooſe, and lay the Turkey in the Bottom, and the Gooſe upon it, and the Giblets in the Bottom: You may likewiſe put a couple of Rabbets cut in Quarters, ſeaſon'd well, and laid

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laid round to fill up the vacant Places; let all be well ſeaſon'd; cover it with Butter, and cloſe it, and bake it, and give it good Soaking.

A *Buſtard* muſt be bon'd, and larded through with groſs Lard ſeaſon'd, and is moſt proper to be bak'd by itſelf; ſeaſon it well, and put it in a Coffin; cover it with Butter, and cloſe it, and bake it; and when your Pies are almoſt cold, fill them up with clarify'd Butter, firſt cutting a little Hole in the Side near the Bottom to let out the Gravy, which muſt be done while hot: When you take it out of the Oven, ſtop up the Hole again with a Piece of Paſte; fill your Pies quite full of clarify'd Butter, and ſet them by in ſome dry Place from Vermin, and ſpend them as Occaſion ſhall ſerve.

A SWAN PIE.

TAKE young Swans, that is Cygnets, when they are ſix or ſeven Months old, after being well fed and kept up: You muſt bone them as other Fowl; (for which there are Directions hereafter): After they are bon'd, put them in their proper Shape again; ſtitch up the Back, and ſet them in hot Water, not too much, but enough; ſhrink them, and then you may be ſure they will not put your Coffin out of Shape; when they are ſet, dry them, and let them cool; cut away the Stitches from the Back, and open them, and ſo ſeaſon them well with Pepper, Salt, Cloves, Mace, Nutmeg, and Ginger; lard one with groſs Lard ſeaſon'd; lard it through pretty thick, for a Swan is but dry Meat; and you may bard the other, that is, cut ſome long Slices of larding Bacon, and lay at Length in the Inſide of the Swan upon the Lean; ſeaſon all very well, and put them into their Shapes; and you may put two in a Pie, or one, according as you pleaſe for that: Put them in a Coffin; cover them with Butter, and cloſe them, and bake them, giving them good time

time to ſoak; when bak'd let out the Gravy, and ſtop up the Hole; and when almoſt cold fill them up full with Butter well clarify'd, and ſet them by for Uſe.

A PHEASANT *or* PARTRIDGE PIE.

TAKE your Pheaſant or Partridge and crack the Bones, and beat them flat; ſeaſon with Pepper, Salt, Cloves, Mace, Nutmeg, and Ginger; and you may lard half of them with groſs Lard ſeaſon'd: Sometimes we bone them and lard half, you may do which Way you pleaſe; ſeaſon them well, and put them in a rais'd Coffin; put Butter over them, and cloſe them, and bake them; let out the Gravy, and lute the Hole again; and when almoſt cold, fill them up with clarify'd Butter, and ſet them by for Uſe.

Woodcocks, *Snipes*, *Plovers*, *Larks*, or *Pigeon Pies*, to ſet by cold, are all done and ſeaſon'd after the ſame Manner, but we ſeldom lard Cocks or Snipes; but Pigeons you may.

A BRAND GOOSE, DUCK, WIDGEON, *or* TEAL PIE.

TAKE your Fowl, and crack their Bones, and beat them flat, or you may bone any of theſe Fowl; lard ſome with groſs Lard ſeaſon'd; ſeaſon with the ſame Seaſoning as before mentioned, only put in the Bellies a little Sage and Thyme minc'd; put them in a rais'd Coffin, put Butter over them, and bake them; take out the Gravy, and fill them with clarify'd Butter, as other Pies.

A HARE

A HARE *or* RABBET PIE.

TAKE a Brace of Hares, or a Couple of Rabbets; cut off the Heads, crack the Bones, and turn the Legs backward by the Side; lard one of them with groſs Lard ſeaſon'd; lay them in an oval Coffin, ſeaſon with Pepper, Salt, Cloves, Mace, and Ginger, and ſtrew a little minc'd Thyme into the Bellies; when you ſeaſon them put in your Heads, ſeaſon all well, cover with Butter, and cloſe and bake it; let out the Gravy, and fill it up with clarify'd Butter.

Another Way is,

TO take all the Fleſh off from the Bones of your Hares or Rabbets, and mince it very fine, and beat it in a Mortar; ſeaſon with the ſame Seaſoning; then take about three Parts as much of larding Bacon as you have Fleſh; cut your Lard neatly, and exactly ſquare into Dice, the Bigneſs of ſmall Dice; then work this up with your Meat, and put it in a round Coffin, cloſe it, and bake it; drain it, and fill it up with clarify'd Butter; put over it three or four Bay Leaves.

LAMPREY PIE, *Cold.*

TAKE your Lampreys, and ſcour them well with Salt; then ſplit them from the Tail to the Mouth, take out the Guts, and cut out neatly the Sinew that goes all along the Back, and then ſeaſon them with Pepper, Salt, Cloves, Mace, and Ginger, and a little Powder of Bay Leaves; raiſe a ſmall ſlender high round Pie, turn your Lampreys round, and lay two into your Pie, one over the other; cover with Butter; put a great Onion ſtuck with Cloves in the Middle of the Pie, cloſe and bake it; let out the Gravy, and fill with clarify'd Butter.

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You may do *Eels* the ſame Way, taking out the Bone, and mingle in your Seaſoning ſome Lapis Prunella.

A WESTPHALIA-HAM PIE.

TAKE your Ham, and clean it and boil it; take out the Bones, and take off the Skin, and hack it in the Inſide, and ſeaſon it with Pepper, Cloves, Mace, Nutmeg, and Ginger; put it in an oval Coffin, and bake it by itſelf, or you may lay Partridges or Pigeons about it.

Another Way is,

TO cut your Ham, after boil'd and cold, into Slices an Inch thick, and lay half a Dozen Bay Leaves at the Bottom of your Coffin; ſeaſon your Ham as before, and take Chickens, Pigeons, or Partridges cut in Quarters, and crack the Bones; lay firſt a Row of Ham, and then a Row of Fowl; then Ham, and then Fowl, and then Ham on the Top; put Butter over, and cloſe it, and bake it; let out the Gravy, and fill it up with clarify'd Butter, and ſo preſerve them for Uſe.

A VENISON PIE *or* PASTY.

TAKE your Veniſon, and bone and skin it, and take out the Strings and Sinews; ſeaſon with Pepper, Salt, Cloves, and Mace, and put it in a Coffin; cover it with Butter cloſe, and bake it; let out the Gravy, and fill it with clarify'd Butter; you may likewiſe mince the Lean, and beat it in a Mortar, and mingle it with Bacon cut in Dice, as you do a Hare Pie, and ſeaſon it as before; put it in a Coffin, bake it, and fill it as before mention'd.

A SALMON *or* TROUT PIE.

TAKE a Side of Salmon and ſcale it, or you may ſcale a whole Salmon, and cut it in two as you do the Side; if whole, hack the Sides, and ſeaſon it well in the Belly and in the Hacks with Pepper, Salt, Cloves, Mace, Nutmeg, and Ginger, and a little Powder of Bay Leaves. Trouts may be laid in whole, and ſeaſon'd as before; if large, ſcale them; if ſmall, not; put your Fiſh in a Coffin, and put Butter over, and bake it, and let out the Gravy, and fill it up with clarify'd Butter.

To make PETIT-PATTIES *and* RESOLES, *as well Savoury as Sweet.*

To make Savoury FORC'D-MEAT *of* Fiſh, Fleſh, *or* Fowl, *for* Petit-patties *or* Reſoles.

FIRST of Veal; Take half a Pound of a Phillet of Veal, and put to it a Pound of Marrow or good Beef Suet, two Ounces of fat Bacon, and ſeaſon it with Pepper, Salt, Nutmeg, Thyme and Parſly minc'd, and a little Onion; mince it ſmall, and beat it in a Mortar till very fine, and then work it up with the Yolks of three Eggs, and the White of one, and ſome grated Bread; ſheet your Petits, put in ſome of your Meat, with a Lump of Marrow in the Middle, and put over a Piece of Butter, and cloſe them: The Paſte for theſe Petit-patties muſt be made to riſe, or Puff-paſte; and when done, endore them over with ſome thick Butter and the Yolk of an Egg beaten together.

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Another Way is,

TAKE of the brawny Part of the Breaſt of a Capon, Turkey, Pheaſant, or Partridge, and add to it as much more Marrow as Meat, or good Beef Suet; mince it ſmall, and beat it in a Mortar; but ſeaſon it firſt with Pepper, Salt, and Nutmeg, and mince with it a little Bacon; put in a little Thyme and Parſly minc'd, and an Onion or a little Shallot, and after beaten, work it up with Yolks of Eggs and grated Bread.

Another Way.

TAKE a Sweetbread ſet, and a Dozen of large Oyſters ſet and bearded, and ſomething more Marrow than Meat; put a little fat Bacon, Thyme and Parſly minc'd; ſeaſon as before, mince it, and beat it, and work it up with grated Bread, the Yolks of Eggs, and a little Cream; ſheet your Petit-pans with Puff-paſte, lay your Meat in, and Butter over, and cloſe them, and endore them over with thick Butter and the Yolk of an Egg.

Another Way with EGGS.

TAKE the Yolks of a Dozen Eggs boil'd hard, and put to them as much more Marrow as there are Eggs; put a little Bacon, the Fat, no Lean, ſome Thyme and Parſly minc'd, a little Onion or Shallot; ſeaſon with Pepper, Salt, and Nutmeg; mince it ſmall, and work it up with the Yolks of Eggs, and grated Bread, and a little Cream; ſheet with Puff-paſte, fill, and cloſe, and endore them as above mention'd; and you may bake theſe at any time in a French Copper Oven, and they are bak'd in a very little Time.

Another Way with OYSTERS.

TAKE the large Oyſters, ſet them and beard them, and cut them in Pieces, not too ſmall; ſeaſon them with Pepper, Salt and Nutmeg, and put to them a little Thyme and Parſly minc'd, a little grated Bread, and work them up together with ſome thick Butter and the Yolk of an Egg; fill your Petits with it; put Butter over, and cloſe them; endore them over as before-mention'd.

Another Way with LOBSTERS.

TAKE the Fiſh out of the Legs and Tails, and cut it, but not too ſmall; cut ſome Marrow, as much as there is Fiſh; ſeaſon it with Pepper, Salt, Nutmeg, Ginger, Thyme and Parſly minc'd; work it up with grated Bread, and the Yolks of Eggs; ſheet your Petits with Puff-paſte; put in your Meat, butter them over, and cloſe them, and endore them as before-mention'd.

Another Way with ARTICHOKES.

TAKE Artichoke-Bottoms boil'd, and cut them, but not too ſmall, and add to them as much Marrow as Artichoke; ſeaſon them with Pepper, Salt, Nutmeg and Ginger, and work them up with grated Bread, and the Yolks of Eggs, and ſo make Petits of them.

Another Way is,

TO beat your Artichokes and Marrow in a Mortar; ſeaſon them the ſame Way, and work them up with Cream and Eggs and grated Bread, and ſheet your Petits with Puff-paſte, and put Butter over, and cloſe them, and then endore them as before-mention'd.

To make RESOLES, *Sweet or Savoury, of* Fiſh, Fleſh, *or* Fowl.

YOU muſt make Reſoles in a Mould, and of ſeveral Faſhions, as Fiſh in an Eſcollop, or Dolphin ſweet in Hearts, and ſavoury in any of the Moulds: Firſt, for Savoury; you muſt make hot Butter-paſte, or very ſtiff cold Butter-paſte, not rich, and ſheet your Moulds, and fill them, not too full, with any of the before-mention'd ſavoury Forc'd-meats; cloſe them, and cut them round with your Jag or Chiſſel; and theſe you may either fry or bake: You muſt fry them in clarify'd Butter; and if you bake them, endore them with thick Butter, and the Yolk of an Egg beat together: Thoſe you make ſweet, are made as follows; and the ſame Meat that is made ſweet for theſe, will ſerve for ſweet Petit-patties alſo: but then make the Cruſt for your Shells of the Petits of Sugar-paſte; and when bak'd, cut up the Lids, and put in a ſweet Leer made with white Wine, Sugar, Yolks of Eggs, and thick Butter.

For RESOLES *Sweet, of* Veal, Capon, Pheaſant, *or* Rabbet.

TAKE any of theſe, after roaſted; the White of the Veal, and the brawny Part of the Breaſt, or White of the Fowl, and mince it very fine, with as much more Marrow as Meat; ſeaſon it with Salt, Nutmeg, Ginger, Cinnamon, Sugar, a little Sack and Orange-flower or Roſe-water; put in ſome Citron minc'd fine, or grated; work this up together with Naples Biſket, or grated fine Bread, a little Cream, and Yolks of Eggs; ſheet the Moulds with hot Butter-paſte, or Sugar-Paſte, and fill them, and cloſe them, and either bake them, or fry them: You may alſo

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make them of minc'd Pie-meat, or Lumber Pie-meat, only work them together with the Yolk of an Egg.

Another Way is,

WITH a Sweetbread ſet and minc'd, with ſome Marrow, not double the Quantity, and ſeaſon it with the ſame Ingredients, and put plumpt Currants into it, and work it up with Bisket, grated Bread, and the Yolks of Eggs; make them of Sugar-paſte, and either bake them, or fry them; if bak'd, ice them over with thick Butter and Sugar.

For RESOLES *of* Artichokes, *or* Potatoes, *Sweet.*

TAKE Artichoke-bottoms boil'd, or Potatoes boil'd, either Spaniſh or Engliſh, and beat them in a Mortar, with as much Marrow as Stuff; ſeaſon them with Salt, Nutmeg, Ginger, Cinnamon and Sugar, ſome Sack, Orange-flower Water, or Roſe-water; put in ſome grated Citron, and Orangado; work it up with Naples Bisket grated, and the Yolks of Eggs, and put it in Sugar-paſte, and either bake it, or fry it.

Another Way is,

WITH the Yolks of hard Eggs minc'd; and add to them half as much Almonds, finely beaten as Eggs; ſeaſon with the ſame as before, and work it up with Bisket, thick Butter, and the Yolks of Eggs, and put in ſome plumpt Currants, and either bake them, or fry them in clarify'd Butter; put them in hot Butter-paſte.

For

For RESOLES *of* Almonds, Piſtachoes, Filbeards, *or* Walnuts.

THESE muſt all be blanch'd, and then beat in a Mortar very fine, putting ſometimes Water to them to keep them from oyling; but you muſt make of every one of theſe diſtinct and by themſelves; but ſeaſon all alike with Cinnamon, Nutmeg and Ginger, ſome grated Citron and Sugar, Sack, and Orange-flower Water; work it up with Naples Bisket, a little Cream, and the Yolks of Eggs, and fill your Moulds with Sugar-paſte; put in your Stuff, and cloſe them, and either fry or bake them; if you bake them, ice them with thick Butter and Sugar.

For RESOLES *of* Pippens, *or* Pears.

TAKE eight large Pippens, or as many Pears, that will be ſoon ſtew'd; put to them, after par'd and cor'd, half a Pound of Marmalad of Quince, and ſtew them gently with a little white Wine, Sugar, and a Stick of Cinnamon, till tender; then put to them ſome Naples Bisket grated, and ſome Ginger; put in the Yolks of three or four Eggs, and mingle it all well together, and ſheet your Moulds with hot Butter-paſte, or Sugar-paſte, and either bake or fry them as before-mention'd.

For RESOLES, *Sweet, of* Lobſters, *or* Oyſters.

PICK the Fleſh of your Lobſters from the Tail and Claws; your Oyſters ſet and beard; mince them ſmall, with about as much Marrow as Meat; ſeaſon them with Salt, Nutmeg, Cinnamon, Ginger, Sugar, Sack, and Orange-flower, or Roſe-water; put in ſome Citron grated, and work it up with Naples

Bisket,

Bisket, or fine white Bread grated, and ſo ſheet your Moulds with hot Butter-paſte, or Sugar-paſte, and either bake or fry them.

To make Fine CAKES *of ſeveral Sorts and Compoſures, &c.*

Of Large PLUMB CAKES.

TAKE a Peck of the fineſt Flower and ſpread it abroad, and dry it very well before a good clear Fire; then work it up with four Pounds of the beſt Butter, and four Pounds of double refin'd Sugar beaten and ſifted; put in an Ounce of Cloves, Mace, Cinnamon, and Ginger beaten and ſifted; put in a Pound of candy'd Citron ſlic'd, and half a Pound of candy'd Lemon and Orange; put in ſome Orange-flower Water, and a Quart of pure Ale-Yeaſt ſtrain'd; work it very light with ſome warm Milk; and at laſt work it up with ſix Pounds of Currants pick'd and waſh'd, and rub'd mighty clean; put it near the Fire, or in ſome warm Place to riſe; then butter a Hoop very well, and a good Paper butter'd at the Bottom, ſo bake it in a moderate Oven; and when well bak'd, take it out from the Hoop, and ice it over very thick, and ſet it in the Oven a little to harden: You may lay Citron, Orange, Lemon, and Eringo-Root over it when you ice it, or put on candy'd Figures.

Fine CARRAWAY CAKES.

TO a Peck of the fineſt Flower, after it is well dry'd, take four Pounds of the beſt Butter, and work it well up in the Flower; put in an Ounce of Cloves, Mace, Ginger, and Cinnamon beaten and ſifted; put in three Pounds of fine Sugar beaten and ſifted, a Pound of Citron, and half a Pound of candy'd Orange and Lemon ſlic'd; put in three Pounds of Carraway Comfits, and ſome Orange-flower Water: then work this up with a Quart of good Ale-Yeaſt ſtrain'd, and ſome warm Milk; work it up pretty light; put in the Whites of eight Eggs whipt up very well; ſet it in a working warm Place to riſe, and butter your Bottom Paper and your Hoop very well, and put it in; fill not your Hoop too full for fear it riſe over, and bake it in a fine moderate Oven; take Care of burning: When it is bak'd, take off the Hoop, and ice the Sides up to the Top; juſt harden it in the Oven; then take it out, and waſh the Top over with the Yolk of an Egg, and ſtrew over as many Carraway Comfits as will lie on.

Fine Portugal CAKES, *or the Beſt* Heart CAKES.

TAKE to one Pound of fine Flower dry'd, one Pound of double refin'd Sugar beaten and ſifted, one Pound of ſweet Butter, and one Pound of Currants, well waſh'd, pick'd and rubb'd; the Whites of five Eggs whipt up well, a little beaten Cloves, Mace and Nutmeg, and a little Ginger; work this very well together, firſt working your Butter and Flower well, and then the Eggs and Currants laſt; work it mighty well; butter your Heart-pans, and fill them half full, and bake them in a gentle Oven, not too much; when done, ice them with thick Butter and Sugar, and juſt harden it.

Another Way is,

TO uſe the very ſame Ingredients, but no Fruit; put in a little Orange Water, and half a Pound of Almond-paſte, and ſome Citron minc'd, and bake them, and ice them as before-mention'd.

Fine Shrewsbury CAKES.

THE beſt Way is to work up a Batch together; To ten Pounds of pure fine Flower well dry'd, take four Pounds of fine Sugar, beaten and ſifted, four Pounds of good Butter, a quarter of a Pound of Orange-flower, or Roſe Water, half a Pint of Cream; work it all well together with the Yolks of thirty-two Eggs, only the Yolks, no Whites: You may put in a quarter of an Ounce of Carraway Seeds, and butter round Tin-pans, or Heart-pans; put them in, not filling them too full, and bake them in a moderate Oven.

Fine London CAKES.

TO four Pounds of fine Flower dry'd, take a Pound of ſweet Butter, and a Pound of fine Sugar, ſome Ginger, Cloves, Mace, and Cinnamon; put in half a Pound of Almond-paſte, or as many Jordan Almonds finely beaten; put in a quarter of a Pound of Citron, Lemon, and Orange candy'd; work it up with a little Cream; put in the Whites of ſix or eight Eggs whipt up thoroughly, and work it all well together; and you may butter a Patty-pan, and put ſome in, and mark it into Quarters, as you think fit; or you may bake it in Petit-Pans, or what you pleaſe; when bak'd, ice it with thick Butter and fine Sugar, and juſt harden it in the Oven.

Fine Savoy BISKETS.

TAKE twenty-four Eggs, whisk the Whites up to Snow; then put the Yolks, and whisk them; put in two Pounds of double refin'd Sugar beaten and ſifted, and two Pounds of the fineſt Flower dry'd; beat all very well together, and put in a little Musk and Amber prepar'd, and put in ſome Gratings of Lemon Peel; butter a white Paper, and lay it on with a Spoon in Rows, or lay ſome in round Drops, and lay them on Plates, and bake them; they will be ſoon ready.

For CARRAWAY BUNS.

TO three Pounds of fine Flower dry'd, take three quarters of a Pound of good Butter, a quarter of a Pound of fine Sugar; put in ſome Ginger, Cloves and Mace; take half a Pound of Carraway Comfits; mix moſt of them in; mix it up with a little Ale-Yeaſt ſtrain'd, and a little Milk; work them up pretty light, and ſet them in a warm Place, and let them riſe; then work them, and cut them in Lengths of about four Inches long and two Inches broad, and an Inch thick, and bake them on an Iron Plate, laying them cloſe together, and ſtrew the reſt of the Carraway Comfits all over them: They will be bak'd in little more than a quarter of an Hour.

To make good WIGS.

TO four Pounds of fine Flower, take one Pound of good Butter, half a Pound of fine Sugar, a Handful of Carraway Comfits or Seeds, and a little Roſe Water; work it up with a Pint of good Ale-Yeaſt ſtrain'd, and as much Milk as will wet them warm'd; put in ſome Ginger, and work them up light,

and ſet them in a warm Place to riſe: Make them in Bigneſs as you think fit, and bake them on Iron Plates in a quick Oven; they will be done in half a quarter of an Hour.

To make BUNS.

TO ſix Pounds of fine Flower, take two Pounds of good Butter, three Quarters of a Pound of fine Sugar; put in ſome Ginger, and a little Cloves and Mace; put in the Yolks of four Eggs, and work it up lightly with warm Milk, and more than a Pint of Ale-Yeaſt ſtrain'd; put in a little grated Lemon Peel; work it up lightly, and ſet it warm to riſe, and make it into Buns, and bake them on Iron Plates in a quick Oven; they will ſoon be enough.

Another Way is,

TAKE the ſame Quantity of Flower, a Pound and a half of Butter, and half a Pound of fine ſweet Montego, that is Hog's Lard, the ſame Sugar and Spice, and put in four Eggs, Yolks and Whites and all; work it up light, and ſet it to riſe, and bake in Buns on Iron Plates.

To make WAFERS *Brown, the beſt Way.*

TAKE a Pint of good Cream, and thicken it with fine Flower dry'd, as thick as Pancake Stuff; put in ſome Nutmeg and beaten Cinnamon, and a Gill of Sack; ſtir it well, and ſet it by the Fire to riſe, and then bake them off quick in your Moulds; ſometimes butter your Moulds, and roll them off quick, and keep them dry for Uſe.

For

For Icing fine CAKES.

TAKE the Whites of eight or nine Eggs, and beat them up into Snow; put to them a little Orange-flower or Roſe Water; put to them double refin'd Sugar, and beat it mighty well together till it come glutinous and thick; if you pleaſe, you may put in a little Musk and Amber prepar'd: and when your Cakes are bak'd, lay your Icing over thick with a thin Knife, and juſt harden it in the Oven; you may put over Citron, or what you pleaſe.

To make CRACKNELS.

TO two Pounds of fine Flower dry'd, take half a Pound of fine Sugar ſifted, half a Pound of Butter, and the Yolks of four Eggs, a little Orange-flower Water, a little Nutmeg and Ginger, and a few Carraway Seeds, and work it up ſtiff, and ſo roll it out thin, and make them as broad as the Palm of your Hand, jag'd round: You ſhould have a Tin Mould on purpoſe to cut them all of a Size: Bake them on Tin or Iron Plates, the Oven not too hot; they will be done preſently.

MUSEUM S.S.B. BRITANNICUM

To make Jellies, Blemanges, Leeches, *and* Creams.

For HART'S-HORN JELLY.

TAKE a Pound of the beſt Hart's-horn, and put to it a quarter of a Pound of pure raſp'd Ivory; or you may do it without, only with Hart's-horn: Put it into a clean Pot, with a Gallon of fair Water; ſet it over a gentle Charcoal Fire, and boil it ſoftly till it will jelly; which you may know by taking a little out to cool; when it will jelly, ſtrain it out, and let it ſtand till cold; then take the Juice of twelve good Lemons; take your Jelly, and put it in a broad Stew-pan, leaving the Bottom; put in a Blade of Mace, and a Race of Ginger ſplit, and ſtrain in your Juice of Lemons; put in as much double refin'd Sugar as you think will ſweeten it, but not too ſweet; put in three or four Slices of Lemon, and half a Pint of Rheniſh Wine; then take the Whites of twenty-four Eggs, and whip them into Snow; and when very well whipt, mingle them with your Jelly, mixing it all very well together; ſet it over the Fire, and ſometimes ſtir it, and mix the Eggs ſtill amongſt it; let it have three or four Boils up; take it off, and put in a Bit of Roch-Allum as big as a Hazel-Nut, and let it ſtand and cool a little; then have your Bag in Readineſs; firſt put in the Curd of the Eggs, and then ſome Jelly, and let it run gently into your Glaſſes, or what you pleaſe; you may perfume it with a little Musk and Amber prepar'd, and make it of ſeveral Colours; as you will find Directions hereafter.

For

For JELLY *with* Fleſh.

TAKE four large white Calves Feet well cleans'd, and not too much boil'd; ſplit them, and take out the Fat, and Black, and boil them gently in a Gallon or five Quarts of fair Water, and put in a quarter of a Pound of Hart's-horn: Let it boil gently over a Charcoal Fire till it will jelly pretty ſtrong, and then ſtrain it out, and ſet it by till cold: You may likewiſe put a young Cock Chicken in, and boil it with it, breaking the Bones; then when your Jelly is cold, pare off the Top for fear of Fat, and leave the Bottom, which will be thick; put it in a broad Stew-pan, with the ſame Ingredients as before, only, if you pleaſe, put in a few Coriander Seeds, and two or three Musk Comfits; put in your Eggs as before, and let it boil up, beating in your Eggs: put in a Bit of Roch-Allum; let it cool a little, and then run it, not too faſt.

For BLEMANGE *of* Jelly.

TAKE a Pint of the worſt of your Jelly, that is, not the fineſt or cleareſt of it, and put to it half a Pound of Jordan Almonds beaten very fine; put in a little Orange-flower Water, and a Musk Comfit: Set it over the Fire, and ſtir it well to keep it from burning, and put in a little Iſing-glaſs diſſolv'd, and a little more Sugar, if not ſweet enough; ſtrain this through a fine ſtrong Strainer, and force as much of the Almonds through as you can; ſo fill your Glaſſes with it, and colour it with Colours as is hereafter directed.

For

For BLEMANGE *of* Capons.

TAKE a Pint and half of Cream, or good Milk; put to it three Ounces of Iſing-glaſs diſſolv'd; put in a Blade of Mace, and boil it together; then take the White, or brawny Part of a Capon, after roaſted, and mince it, and beat it well in a Mortar; put it to your Cream, with a quarter of a Pound of Almonds finely beaten; ſeaſon it with fine Sugar, and Orange-flower Water, and Musk Comfits; mingle all well together over the Fire, and then ſtrain and force it through a ſtrong fine Strainer; ſo fill your Glaſſes: or caſt it in Moulds, or Eſcollop-Shells, firſt anointing them with Oil of Sweet Almonds.

For BLEMANGE *of* Rice.

FIRST make your Stock with Cream, or Milk, and Iſing-glaſs as before; add to it a quarter of a Pound of Almonds beaten fine, and a quarter of a Pound of Rice Flower, the fineſt you can get; boil this up together, ſtirring it well for fear of Burning: Seaſon it with fine Sugar, and Orange-flower or Roſe Water, and two or three Musk Comfits; when it has boil'd up, ſtrain it and force it through a Strainer, and caſt it in Moulds, or put it in deep Plates, and cut it out in Lozenges, or what Form you pleaſe.

Another Way is,

TO make it with Jelly, and boil your Rice and put in, and ſeaſon it as before; put in a little Iſing-glaſs diſſolved, and no Almonds; boil it up, and ſtrain it, and force it through, and caſt it in Moulds or Plates, and colour ſome.

For

For BLEMANGE *of* Cream.

TAKE a Quart of good Cream, and three Ounces of Iſing-glaſs diſſolv'd, and half a Pound of Almonds finely beaten; put in a Blade of Mace, and a Stick of Cinnamon, and boil it up gently, keeping of it ſtirring till it boils up, and then let it cool a little; then ſeaſon it with fine Sugar, Orange-flower or Roſe Water; put in two or three Musk Comfits, and then ſtrain it, and force it through your Strainer, and put it in Glaſſes, or Moulds, or Eſcollop Shells; waſh over with Oil of Sweet Almonds, to make them caſt, and colour ſome as you think fit.

To Make LEECH.

TAKE to two Quarts of Cream, or good Milk, ſix Ounces of Iſing-glaſs diſſolv'd, that is, break it ſmall, and put it in warm Water over Night, and it will be diſſolv'd by Morning; boil your Cream and Iſing-glaſs together, and put in a Blade or two of Mace, and a Stick of Cinnamon; boil it up, and ſeaſon it with fine Sugar, and Orange-flower Water, and ſome Musk Comfits, if you pleaſe; this is the Plain, or the Stock of Leech: You muſt make ſome with Almonds, to a Pint half a Pound.

Another Way is,

WITH Walnuts, Filbeards, or Hazel-nuts; which muſt be beat very fine, as you do your Almonds, and ſo boil'd up with your Cream, and ſeaſon'd as before, and ſtrain'd, and forc'd through a Strainer, and ſome colour'd.

For COLOURS *for* Jellies, Blemanges, Leeches, *or* Creams.

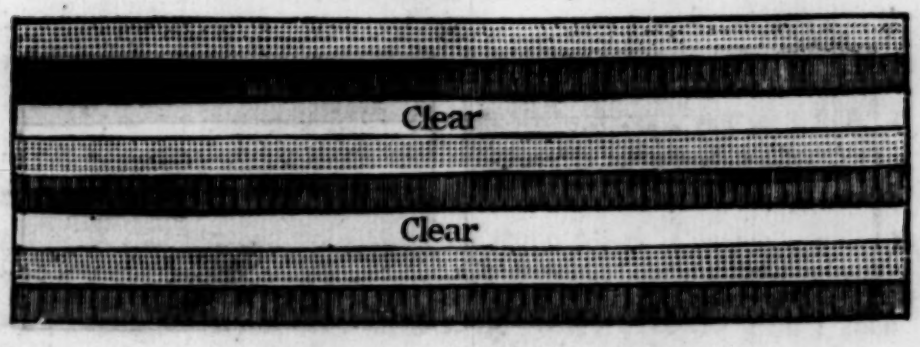
TAKE Saffron, and dry it, and rub it to Powder; put it in a fine Rag, and colour Yellow with that; take Cochineel, and dry it, and bruiſe it to a Powder, and put it in a fine Rag, and colour it with that Red, or take a Piece of Turnſoil, (which is a Piece of Linen that comes from the *Indies*) it will give it a good Red; or the Juice of Beet Roots bak'd in Wine, will give a good Red; Green Colour with the Juice of Spinach; you may colour Purple with the Sirrup of Violets; Red with the Sirrup of Clove Gilly-flowers, and Yellow with Sirrup of Cowſlips; and Cochineel will colour Leech or Blemange Purple; Turnſoil or Beet Roots Red: This colours Creams likewiſe.

For RIBBAND JELLY, *or* LEECH.

FOR this your Jelly muſt be very ſtiff: Take a deep bottom'd Diſh, and juſt touch it over with Oil of ſweet Almonds; then run your firſt Row Red, thicker than a Crown Piece: Let it be cold and ſtiff; then cover it with a Row of Clear; when that is cold, with a Row of Yellow; then Red; then Yellow; then Clear; and then Red on the Outſide; and the

the like with Blemange or Leech; but there you muſt uſe White and Green, and lay it in Rows, as your Fancy leads you: Checker'd Jelly or Leech is almoſt the ſame, but laid another Way, as is exemplify'd over Leaf.

The PATTERN.

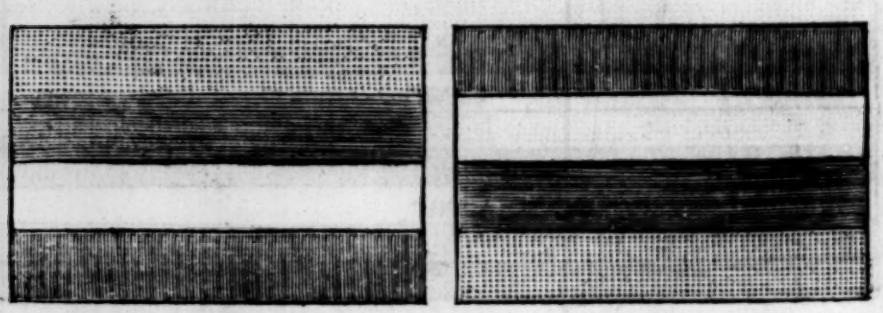


To make Checker'd JELLY, *or* LEECH.

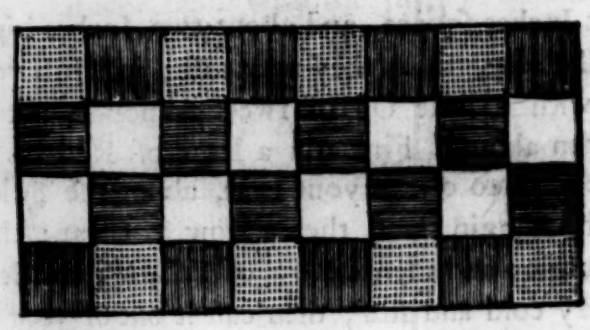
YOUR Jelly or Leech muſt be very ſtrong for this; and you muſt have two Pans made for it of Tin or Pewter about ſix or eight Inches ſquare, and about two Inches high, made a very little ſhelving, ſo as they may caſt; juſt rub your Pans on the Inſide with a little Oil of ſweet Almonds, not ſo much as to have it run about: Firſt run a Row of Red, as for Ribband Jelly, into one of your Pans, about the Thickneſs as in the Margin; and then a Row of Clear; then a Row of Purple; and then a Row of Yellow; and let it ſtand till very cold and ſtiff; then caſt it out of your Pan; then have a Row of Leech or Blemange in the Bottom of your Pan, half ſo thick as the other; then, with a fine large thin Knife, cut your Jelly into Slices, exactly the Thickneſs of one of the Rows, and as true as you can; you may dip your Knife in warm Water: Then ſet your Pan ſtooping, and lay in one Piece Edge-ways to the Side; then have a little clear Jelly, a little warm, and with a lick-Bruſh juſt ſtroke it over; and lay an-



other Slice Counter-ways, that is, the Yellow to the Red; and the next the Red to the Yellow, and ſo on till your Pan is full; and then run over a Row of Leech or Blemange, as at the Bottom; then caſt it out of your Pan, and cut it End-ways, and it will be checker'd as the Pattern ſhews: Then lay your Slices over one another revers'd, as the Figure directs.



The PATTERN, *when cut.*



CREAMS.

ALMOND CREAM.

TAKE a Quart of good Cream, and boil it gently up with half a Pound of Jordan Almonds finely beat; put in a Blade of Mace, and a Stick of Cinnamon; ſeaſon it with double refin'd Sugar, and a little Orange-flower or Roſe Water; you may, if you pleaſe, put in two or three Musk Comfits, or not: when it has boil'd, thicken it with the Yolks of four Eggs beaten up in a little Cream, and draw it up gently over the Fire; then ſtrain and force it through your Strainer, and put it in China Baſons, or Glaſſes, and colour it, if you pleaſe, with Sirrups.

Another Way is,

TO boil up your Cream and Almonds as before, and ſeaſon the ſame Way; and when boil'd, thicken it with a quarter of a Pound of Savoy Biſket beat, dry'd, and ſifted, and forc'd, and ſtrain'd, as is before-mention'd, and put it in Baſons.

For ALMOND BUTTER.

TAKE half a Pound of Jordan Almonds, beat them very fine, and ſeaſon them with Orange-flower or Roſe Water, and double refin'd Sugar; you may, if you pleaſe, put in one Spoonful of Sack: Then beat it up with a Pound of new churn'd Butter till it is all well mix'd, and diſh it on China Saucers, pil'd up with a Spoon, and ſet it in a cool Place: You may make Butter with Piſtachoes the ſame Way; which makes a fine Colour.

For

For PISTACHOE CREAM.

TO a Quart of good Cream, take three quarters of a Pound of Piſtachoe-Nut Kernels blanch'd: Beat half a Pound very fine, and boil up in your Cream, and ſeaſon it with fine Sugar, and Orange-flower Water; grate in a little Lemon Peel, and thicken it with two or three Yolks of Eggs, or ſome Naples, or Savoy Biskets dry'd, beat, ſifted, and ſtrain'd, and force it through your Strainer, and diſh it in Baſons of China-ware.

For Plain CREAM.

TAKE a Quart of good Cream, boil it up, and put in a Blade of Mace, and a Stick of Cinnamon; ſeaſon it with fine Sugar, and Orange-flower Water; beat up the Yolks of ſix or ſeven Eggs in a little Cream, and draw your Cream up thick with it; you may grate in a little Lemon Peel, and put in two or three Musk Comfits, if you pleaſe, and diſh it as you pleaſe: With this you may cream Tarts.

For CHOCOLATE CREAM.

TO a Quart of good Cream, take half a Pound of Chocolate grated, dry'd, beaten, and ſifted: Boil this gently up in your Cream; put in a Blade of Mace, and ſeaſon it with fine Sugar, and Orange-flower or Roſe Water; draw it up very well, and it will thicken; or you may draw it up with two or three Yolks of Eggs, which will hold it better together; put in two or three Musk Comfits, if you pleaſe, and put it in Baſons or Glaſſes.

For

For SAGOE CREAM.

TAKE to a Quart of good Cream three Ounces of Sagoe, and boil it gently together till the Sagoe melts and jellys; ſeaſon it with fine Sugar, a Blade of Mace, and a Stick of Cinnamon; put in ſome Orange-flower or Roſe Water, and diſh it in Baſons or Glaſſes, as you ſhall think fit.

Another Way is,

TO boil three Ounces of Sagoe in fair Water till it jellys and turns tranſparent; boil a Quart of Cream, and ſeaſon it as before; draw it up with the Yolks of three Eggs beat up in a little Cream; then put in your Sagoe, and grate in a little Lemon Peel, and draw it up, and put it in Baſons or Glaſſes.

For BARLEY CREAM.

TAKE the fineſt Pearl Barley, and boil it very well in fair Water till it is very tender; then ſtrain it out, and to a Quart of Cream put almoſt a Pint of your Barley, and boil it up together; put in a Blade of Mace, and ſeaſon it with Sugar, and Orange-flower; and, if it be not thick enough, draw it up with the Yolks of two or three Eggs, and a little Cream, and put it in Baſons or Glaſſes.

To make another Sort.

TAKE the Water you ſtrain from the Barley, which will be pretty thick; and to a Pint of that, take a Pint of Cream; put in a Blade of Mace, and boil it up together, and thicken it with a quarter of a Pound of Savoy Biskets dry'd, beaten, and ſifted; and

and put it in Baſons or Glaſſes, or what your Fancy leads you to, but grate in a little Lemon Peel.

For RICE CREAM.

TAKE a quarter of a Pound of Rice, and boil it very tender in fair Water; then ſtrain it; and when cold, beat it well in a Mortar; then put to it a Quart or better of Cream, and ſo boil it gently up with a Stick of Cinnamon, and a Blade of Mace; ſeaſon it with a little Salt, fine Sugar, and Orange-flower Water, or Roſe-water, and grate into it ſome candy'd Citron, candy'd Lemon, and Orange; diſh it in Baſons, or what you pleaſe.

For RATAFIA CREAM.

TAKE half a Pint of the Kernels of Apricot-ſtones, or of Damaſcen-ſtones: You muſt blanch them as you do Almonds, and beat them in a Mortar very fine, and boil them up with a Quart of Cream; put in a Blade of Mace, and a Stick of Cinnamon; when boil'd up, ſtrain it, and force it through your Strainer; ſeaſon with fine Sugar, and Orange-flower Water, and a Musk Comfit or two; then draw it up with the Yolks of three Eggs, and diſh it in Baſons or Glaſſes.

Another Way is,

WHEN you can get no Kernels, take ſeven or eight Lawrel Leaves, and bruiſe them a little; ſteep them in the Cream two or three Hours, and then boil them up with the Cream; ſeaſon them with fine Sugar, Orange-flower Water, and Musk Comfits; ſtrain it, and draw it up with the Yolks of three or four Eggs, or thicken it with Savoy Biskets: Diſh as you pleaſe.

For

For LEMON CREAM.

TAKE the Lemon Peel of two or three Lemons, and bruiſe it, and ſteep it all Night in Cream or Milk: Boil it in the Morning, and turn it with the Juice of Lemons; put in a little Orange-flower Water, and a little Sack, and ſweeten it with fine Sugar, and a Musk Comfit or two, and put it in Glaſſes: You may colour ſome of this as Jellies; and this may be iced likewiſe.

Another Way is,

TO beat the Curd very fine, with a little boil'd Lemon Peel, and boil it up in a Quart of Cream, and draw it up together, and thicken it with ſome Savoy Bisket, not too much: Seaſon it with fine Sugar, and diſh it in Baſons or Glaſſes.

For LEMON CREAM *with* CREAM.

TAKE the Peel of a Lemon pared off very thin, and boil it in two or three Waters till it is tender; then beat it in a Mortar; then boil it up in a Quart of Cream, with a Blade of Mace; then ſtrain it out, and thicken it with the Yolks of four Eggs, and a little Cream beat together: Seaſon with fine Sugar, and Orange-flower Water, and a Musk Comfit or two; if you pleaſe, grate in ſome candy'd Lemon Peel, that is very clear, and diſh in Baſons or Glaſſes.

For LEMON CURD, *or* CHEESE.

TAKE a Quart of Cream, or good Milk; chip two or three Lemons into it, and let it ſtand all Night, and boil it in the Morning, and take out the Chips, and turn it with the Juice of Lemons, and a little Sack; then ſtrain out the Curd, and beat it well in a Mortar, and ſeaſon it with fine Sugar, and Orange-flower Water, or Roſe-water; you may perfume it if you pleaſe: Work it well together, and put it in little Straw Baskets made round, about an Inch high, and three over; let them drain two or three Hours, and diſh them on China Plates.

For RASBERRY CREAM.

TAKE half a Pound of preſerv'd Rasberries, wet, and bruiſe them, and boil them gently up in a Quart of Cream; put in a Blade of Mace; ſeaſon them with fine Sugar, Orange-flower or Roſe-water; ſtrain it, and force it through your Strainer, and then draw it up with the Yolks of three Eggs, and put it in Baſons or Glaſſes.

Another Way is,

WHEN the Rasberries are ripe, bruiſe a Quart, and boil them up in a Quart of Cream; ſeaſon them as before, and ſtrain and force them through a Strainer; keep out the Seeds, and then draw them up with three Yolks of Eggs, and diſh them as you pleaſe: You may uſe Mulberries, Strawberries or Damſons the ſame Way.

For

For COWSLIP CREAM.

TAKE the Cowſlips when they are green, and in Bloſſom, and bruiſe them in a Mortar; and to a good Handful or two ſo done, put a Quart of Cream, and boil it up gently with them; put in a Blade of Mace; ſeaſon with fine Sugar and Orange-flower Water; ſtrain it, and draw it up with the Yolks of two or three Eggs, and clip off the Tops of a Handful of the Flowers, and draw up with it, and diſh it as you pleaſe.

Another Way is,

TAKE two Ounces of Syrup of Cowſlips, and boil up in your Cream, and ſeaſon it as before; thicken it with the Yolks of three or four Eggs, and put in two Ounces of candy'd Cowſlips, when you draw it up; diſh it in Baſons and Glaſſes, and ſtrew over ſome candy'd Cowſlips.

For CLOWTED CREAM.

TAKE a Gallon of new Milk over Night, and juſt boil it up over a gentle Fire; then ſet it in a Couple of broad Earthen Pans, as you do Milk for Cream; or boil two Quarts of Cream, and ſet it in the ſame manner: Let it ſtand all Night, and a little before you uſe it, ſcum it off nicely with a Fleet Scumming-diſh, and put it in Rows on China Plates, with fine Sugar and Orange-flower Water between; and juſt as you ſerve it, ſprinkle over a little Sack and fine Sugar.

How to Preſerve FRUIT *for* TARTS.

Firſt, to Clarify SUGAR.

IF you'd do it well, take the beſt double refin'd Sugar; and take a Confectioner's Copper Pan; put in a Pint of fair Water, and to that Quantity about ſix Pounds of Sugar; boil it up gently over a Charcoal Fire, and ſcum it well; and when it comes to a moderate Syrup, ſtrain it out for Uſe.

To do ABRICOTS.

YOU may do them green at firſt coming, waſhing and rubbing them clean; firſt coddle them, but very gently, in fair Water and a little Sugar, take Care they do not too faſt; when they are juſt coming tender, put in a little Crab Verjuice, and take them off, and cover them cloſe, and they will be green to the Stone; then take them out on the Back of a Sieve, and let them drain a little, and then gently ſimmer them up with ſome clarify'd Sugar; then put them in Glaſſes, and cover them cloſe, and keep them for all the Year.

Another Way is,

WHEN they come to be large, pare them, and ſtone them, and ſtove them up in clarify'd Sugar, ſcumming them till they come clear; then when cold, put them in Glaſſes, and preſerve them for Uſe.

For DAMSONS, BULLACE, *and other* PLUMBS.

TAKE your Damſons, and put them in a Pan, that is, a Preſerving-pan; and put to them a little fair Water, and a good deal of fine Sugar, to a Pound of Fruit, a Pound of Sugar, and ſo let them ſimmer over a gentle Fire till they are Sugar Syrups, but keep them ſcumming very well; when cold, put them in Gally-pots or Glaſſes, and tie them cloſe with a Bladder to keep them from the Air; for when you open a Pot, or a Glaſs, they muſt be ſpent: You may bake them in a gentle Oven, and ſcum them well when they come out, and they will ſerve for the firſt ſpending in the Winter.

To do PEAR-PLUMBS, *or* DAMSONS, *or other large* PLUMBS.

WHITE Pear-Plumbs, you may do with the Skins on, or pare them, and only firſt juſt ſcald them in fair Water and Sugar, not to break, and put a little Crab Verjuice to green them, and then put them in clarify'd Sugar, and ſimmer them up gently, and ſo Glaſs them: Other large Plumbs are done the ſame Way, and Grapes likewiſe.

To Pickle QUINCES.

TAKE the faireſt Quinces, but not too ripe; rub them with a clean Cloth, and put them into a new Barrel, that is well ſcalded and ſweet; then take the Refuſe, or ordinary Quinces, and cut them in Pieces, and boil them in fair Water and a pretty deal of Salt; boil them down to Pommice, and then ſtrain them, and ſo put in the Pickle hot into the Barrel to the Quinces, and ſtop them down very cloſe; and after cold keep them cloſe ſtopp'd, and take them out as you uſe them; boil them in a good

good deal of freſh Water; keep the reſt cloſe ſtopp'd, and they'll keep all the Year.

For CURRANTS, *or* CHERRIES.

PICK your Currants, and ſtone them; and to a Pound of Currants take two Pounds of fine Sugar, and ſo ſtove them up in a Copper-pan, keeping them clean ſcumming, and ſo let them ſtove till they come to a Syrup; when cold, you may glaſs them, and keep them for Uſe. Rasberries may be done as Cherries or Currants.

For ORANGES, *or* LEMONS.

TAKE your Oranges, or Lemons, and pare them very thin and narrow: You may do ſome whole, and cut ſome in Halves the round Way; if you do them whole, cut a Hole in the Top, and take out all the Pulp; lay them in Water twelve Hours; then boil them in a Kettle very gently till a little tender; then take them out, and drain them on a Cloth; then put them in a Copper-pan, and boil them up in clarify'd Sugar till they are clear, and ſo put them in Jars, cover'd with the clarify'd Sugar, and take them out as you want them; and you may candy ſome of them at any time: You may likewiſe do them with the Peel on, in Quarters, or Halves, or Rings; but the Peels muſt lie longer in Water before you do them: The Chips are done the ſame Way.

To Preſerve CITRULS, *or* CITRONS.

FIRST ſcrape off the outer Rind; then cut the Citrons in Quarters; take out all the Meat, and ſome of the White; then ſcowre them very clean with Salt and Water; then let them lie a Day and a Night in fair Water; then put them into a Kettle of fair Water; ſet them on the Fire, and keep them under Water, letting them boil till tender; then take them up, and lay them in a clean dry Cloth; then make as much Syrup as will well cover them: When the Syrup is well boil'd and ſcum'd, pour it over them, and cover them cloſe; let them ſtand all Night; the next Day heat the Syrup again, and pour it on them; do this every other Day, till the Citron looks very clear: You may keep it in the Syrup, and cut it in Slices as you uſe it; but if you would have it in Jelly, take it out of the Syrup, and make ſome Pippen Jelly, and put it into that in thin Slices, and glaſs it up.

For QUINCES.

TAKE fair Quinces, pare them, quarter them, core them, and boil them up with fine Sugar, ſcuming them very well till they come clear, and then put them in Gally-pots or Glaſſes, and cover them with Syrup, and preſerve them for Uſe.

Another Way is,

TO ſtove them down in your Syrup, and then bruiſe them with the Syrup, and ſtrain and force them through your Strainer; and then boil them up with a little more Syrup or clarify'd Sugar till thick, and put it in broad Pots or Glaſſes, as Marmalade.

For

For GOOSEBERRIES *in Glaſs Bottles, to keep all the Year.*

TAKE them, and put them in Bottles, and cover them down cloſe, and cork them; then boil them in the Bottles, or put them in a gentle Oven: you may put in a little Sugar if you pleaſe; they muſt be but juſt harden'd; then keep them cloſe, and they will keep all the Year: You muſt take Care to have them large, and full green, not too ripe.

How to Pot FLESH, FISH, *or* FOWL.

Firſt, with VENISON, *either* Red *or* Fallow.

TAKE your Veniſon, and bone it; skin it, and take out the Sinews and Strings; then cut it into Pieces as broad as both your Hands; the Sides do by themſelves, and the Haunches by themſelves: You ſhonld have Pots for this Way narrower in the Bottom than the Top: Your Seaſoning muſt be made of all Sorts of Spice, as Pepper, Cloves, Mace, Ginger, Nutmegs, and Cinnamon, well beaten and ſifted, and mingled with a Proportion of Salt, not to overcome the Spice; but Pepper muſt be the main, as much of that as all the reſt of the Spice, and as much Salt as the Whole; ſtrew ſome in the Bottom of your Pot, and ſeaſon your Veniſon as much as will ſtick upon it; lay it in the Pots, ſome Fat, ſome Lean; the Fat downwards; fill your Pots very full, and lay over ſome Beef Cauls, or Slices of Suet: Cover every Pot with a Piece of coarſe Paſte, and bake it very tender; then take off the Cruſt, and the Fat; lay a round

Trencher

Trencher on the Top, and put out all the Gravy; then lay a Cloth over the Trencher, and put on a great Weight, and ſo preſs it cloſe, and ſqueeze out all the Gravy, and fill it up with clarify'd Butter in the ſame Pot: A Buck will make eight Pots, a Stag twelve or more: You ſhould mark your Pots in which you put the beſt; and when cold, write on a Paper and lay over, and tye them down cloſe with Paper over them, and they will keep the Year round.

Another Way is,

TO cut your Veniſon into Pieces as before, and ſeaſon it the ſame Way; bake it in large Pots, and cover it as before, and bake it very tender; and then take it out Piece by Piece, and drain it on a Sieve; and then put it into little glaſed Pots, round or oval, and place it in Rows Fat and Lean, putting in little Bits to fill the Chinks; preſs it down well, and leave Room on the Top for an Inch of clarify'd Butter: Write on them, and tye them up cloſe, and keep them for your Uſe.

Another Way is,

TO take the lean Part of your Haunches, and cut it in Pieces as before, and ſeaſon it well; put it in ſuch Pots as are wider at Top than the Bottom; lay in a Piece in the Bottom, and then lay two or three Sheets of Bacon half an Inch thick; then a Row of Veniſon, and then Bacon; then Veniſon, till your Pot is full: Cover it as is before-mention'd; bake it tender; pour out the Gravy and Fat, and preſs it in the ſame Pot, and not take it out, and fill it up with clarify'd Butter, and ſo keep it: This is Veniſon barded.

To Pot *and* Lard VENISON.

TAKE lean Veniſon, and cut it into Pieces as before, and lard it with a Dobing-pin, with groſs Lard as big as ones Finger, pretty thick; ſeaſon it well, lay it into your Pot or Pots, and bake it tender, covering it with Fat, and coarſe Paſte: When bak'd, take it out Piece by Piece, and drain it, and put it then in handſome glaſed Pots, as you pleaſe; preſs it well in your Pots, and fill it up with clarify'd Butter; mark it and paper it cloſe, and keep it for Uſe.

Another Way is,

TO take the lean Veniſon, ſtring it well, mince it ſmall, and then beat it very well in a Mortar; then take as much larding Bacon as there is Meat; cut it in Dice, and ſeaſon and work it all well together with your Hands; work it into a Lump, and bake it in a large Pot very tender; then take it out, and pull it in Pieces, and put it into little Pots; ſqueeze it well down, and fill it up with clarify'd Butter; paper it, and preſerve it.

For BEEF *and* MUTTON.

IT is all done after the ſame way as Veniſon, only you muſt uſe in the Seaſoning a little ſifted Socho, which will give it the Colour of red Deer; for Veal, you may take a Phillet, and take out the Bone, and skin it, and lard it with groſs Lard, ſeaſon'd with Pepper, Salt, Cloves, Mace, and Ginger, ſome Thyme and Parſly minc'd, and bake it very tender; ſeaſon it very well, and drain out the Gravy and Fat from it, and put it in a Pot as will juſt hold it, and fill it up with clarify'd Butter, and cut it out as you uſe it.

For SWANS, GEESE, BUSTARDS, *or Large* FOWL.

THE beſt Way is to bone them, and to turn them the Inſide outward, and ſeaſon the Fleſh well; then turn it again into the right Shape, and, if you pleaſe, you may lard it quite through with groſs Lard well ſeaſon'd: Stitch up the Back, and bake them in pretty large Pots very tender, covering them with Fat, and coarſe Paſte; then take them out and drain them, and put them into fine Oval Pots, and ſqueeze them well in, and fill them up with good clarify'd Butter, and ſo preſerve them: If you do not bone them, you muſt break the Bones very well, and ſeaſon pretty high.

For DUCKS, TEAL, *or* PLOVERS, SHRILDRAKES, *or ſuch like* Fowl, *and* WOODCOCKS.

YOU may bone your Ducks or Teal, and lard them if you pleaſe, or you may crack the Bones, or not: Cocks you may lard, the worſt, but not crack the Bones; bake them in pretty large Pots, ſeaſoning them very well, and cover them with Fat, and bake with them a few Bay-leaves, and a Faggot of Thyme; bake them tender, and be ſure they are cover'd with Fat; drain them, and put them in ſmall Pots, and fill them with clarify'd Butter, and ſo keep them for Uſe.

To Pot PHEASANTS, *and* PARTRIDGES, *and* HEATH-COCKS, *either Black, Red, or Game; which are all excellent Meat potted.*

ANY of theſe may be boned and larded, ſo as you put them together, one larded, one plain; if you do not bone them, crack the Bones, preſs them flat, and truſs them ſhort to bake; ſeaſon them well with the ſame Seaſoning as is before-mention'd, eſpecially your Heath-Cocks ſeaſon well; bake them, and cover them over with Fat, and coarſe Paſte; when baked, drain them well; put them in Pots; fill them with clarify'd Butter, and paper them cloſe, and keep them for Uſe.

For PIGEONS.

TAKE them, crack the Bones, and truſs them to bake: You may lard ſome, and ſome plain; ſeaſon them well and bake them; take them out and drain them, and put them in Pots, and fill them with clarify'd Butter, and you may uſe them as you think fit.

Another Way is,

TO take all the Fleſh from the Bones and Skin, and put as much larding Bacon as Fleſh; mince it ſmall, ſeaſon it, and beat it in a Mortar, and work it into a Ball, and put it in a Pot, and bake it; when bak'd, take it out and drain it, and pull it to Pieces, and put it in little Pots; preſs it cloſe, and fill it with clarify'd Butter. *Leverets* and *Rabbets* are done the ſame Way.

For Small FOWLS, *as* Snipes, Larks, Buntens, Sparrows, *and* Wheat-ears.

FIRST draw them, and then turn the Legs back, and put them croſs in one another as to roaſt; ſeaſon them, and put them in ſhallow Pans, in one or two Rows, ſet with their Rumps upright, and as cloſe as you can put them one by another; ſeaſon them, and cover them with Butter, that they may be quite cover'd; put a Paper over them, and bake them; bake with them ſome Bay-leaves; when done, take them out, and drain them well, and place them in fine Pots with the Rumps upward, and fill them up with clarify'd Butter, and paper them up, and preſerve them for Uſe.

For NEATS TONGUES.

TAKE your Tongues, after they have lain in Pickle ſix or ſeven Days, and boil them enough to blanch; then lard them through with groſs Lard pretty thick the ſlanting Way; ſeaſon your Lard with Pepper, Cloves, Mace, and Ginger; trim the Tongues at the Roots, and put them in a Pot; cover them with Butter; put in ſome Bay-leaves; cover the Pot with Paſte; bake them; then drain them, and put them one in a Pot, and fill them up with clarify'd Butter, and ſpend them as you think fit. You may do ſmall Tongues the ſame Way.

To Pot OTTER, BADGER, *or young* BEAR.

TO any of theſe, after kill'd and dreſs'd, cut all the Fat from the Lean, and take out the Strings and Sinews; ſeaſon it very well with the Seaſoning as before-mention'd; bake it as you do Veniſon, till tender; then take it out, and drain it, and

preſs

preſs out all the Gravy; put it in ſmall Pots, and fill it up with clarify'd Butter, and ſo keep it for your Uſe: A young Bear is certainly as good Meat as the World affords, no Fleſh is ſweeter, of a better Reliſh or finer Colour: You muſt take off all the Fat, and you may lard it with groſs Lard ſeaſon'd, and ſeaſon your Fleſh well; let Pepper be your Predominant; or mince your Fleſh, and cut your Lard in Dice as for Veniſon, or mince and beat as much Bacon up as Fleſh, and ſeaſon all pretty high, and bake it, and drain it, and preſs it well into ſmall Pots, and it is delicate Meat; fill it up with clarify'd Butter; paper it, and mark it, and keep it for Uſe.

For Potting of FISH; *And firſt,* SALMON.

TAKE your Salmon after clean, ſcalded, and chin'd; cut it in Pieces as broad as your Hand; ſeaſon it well with Salt, Pepper, Cloves, Mace, and Ginger; lay it in a broad Pan; two Rows is enough to bake in one Veſſel: bake it, but not too much, and cover it well with Butter; put in ſome Bay-leaves; when baked, drain it, and put it in Pots, two or three Pieces in a Pot, and fill it up with clarify'd Butter.

Another Way is,

TO bake it as before, ſeaſoning it very well; and when baked drain it, and take off the Skin, and break it in Pieces, not too ſmall, and fill your Pots, and preſs it down cloſe, and fill it, when cold, with clarify'd Butter.

For

For LAMPREYS, *or* EELS.

TAKE Lampreys, or large Eels, and ſcour them very well with Salt; take the Lamprey, open the Belly, take out the Guts, then cut it from thence all the way to the Tail, like ſpitcocking an Eel, but do it on the Belly Side, not too deep, and cut out the Sinew or Pipe that runs all along inſtead of a Back-bone; then ſeaſon it very well with Pepper, Salt, Cloves, Mace, and Ginger; turn them round, and bake three or four in a Pot, and bake with them ſome Bay-leaves, and a large hard Onion; and when baked, take them out and drain them, and put them one or two in a Pot, and fill them up with clarify'd Butter.

For *Eels*, they muſt be open'd the ſame Way, and the Back-bone taken out; you muſt ſeaſon them with the ſame Seaſoning, but you muſt mingle with it ſome Socho, and Lapis Prunella, and bake them as before.

For LOBSTERS, *or* CRAYFISH.

FIRST boil your Fiſh; then take off from them the Tails and Claws as whole as you can; ſeaſon it with Pepper, Salt, Nutmeg, Cloves, and Ginger; put it in a Pot: you may do ſix or eight at a time; fill it over with Butter, and bake it, it is enough in half a quarter of an Hour; then take it out, and drain it, and put it in little Pots; preſs it cloſe, and when cold fill it with clarify'd Butter.

Crayfiſh the ſame Way, but nothing of them but the Tails.

To Pot CHARS *or* TROUTS.

A CHAR is a Fiſh that is not in all Rivers, and ſo is not a common Fiſh, but a moſt delicate Fiſh in its Kind; they are much in Shape like a Trout, but the Skin ſomewhat darker, and the Fleſh of a moſt incomparable Red: The Places where we have them are in *Lancaſhire* and *Weſtmoreland*, in a Meer call'd *Wender-meer*, or *Wendover-water*, where there is great Store of them. The Way to pot them is, only to draw out the Gut, and ſeaſon them well with Salt, Pepper, Cloves, Mace, and Ginger, and lay them in a broad Pan in two Rows, with ſome Bay-leaves with them; cover them with Butter, and then with Paper or Paſte, laying ſome Sticks croſs the Top of your Pan, and do not bake them too much: Take them out, and drain them, and then lay them in other Pots in two Rows, or put them in ſquare Tin-pans, made for that Purpoſe, with Covers to them; fill them up with clarify'd Butter, and ſo you may ſend them where you pleaſe.

Trouts are done the ſame Way; but you muſt put among the Seaſoning a little *Lapis Prunella* to give them a Colour, and they may paſs for Chars.

For Virginia TROUTS.

TAKE the beſt new freſh Herrings, and draw them at the Gills, and cleanſe them, and hack them on each Side, and lay them in Vinegar half a Quarter of an Hour; then take them out, and ſeaſon them with Salt, Pepper, Cloves, Mace, and Ginger; put in ſome *Lapis Prunella* amongſt your Seaſoning, and put them in a broad Pot in three or four Rows; cover them with Butter;

Butter; bake them; then drain them, and lay them in other Pots in Rows, and fill them up with clarify'd Butter, and the Bones will be diſſolved, and they will be of a beautiful Red.

To make HAMS *the true* Weſtphalia *Way, and* Dutch BEEF.

Firſt, to make the PICKLE.

TO ſix Gallons of Pump Water take a Peck of white Salt, and half a Peck of Bay Salt; take two Pounds of Peter Salt, and four Ounces of Salt Peter, and two Pounds of the browneſt Sugar, an Ounce of Socho, or two Ounces ty'd up in a Bag, with a little Roch Allum beaten; put in half a Pound of Cedar Chips, cut very thin: Stir all this together till diſſolved, and the firſt time you may put in your Hams without boiling the Pickle; when they are cured, you muſt boil your Pickle, ſcumming it well, and if it waſtes, add more Ingredients and more Liquor; it will be good ſix times boiling: Then to prepare your Hams, cut them from the hind Quarter of a good young Pork, in the true Faſhion of Weſtphalia Hams; lay them in Pump Water Twenty-four Hours, with ſome Salt, which will fetch out the Blood; then put them into the Pickle, and let them lie fourteen or ſixteen Days, according as they are in Bigneſs; then take them out, and drain them; then dry them with a Spunge or Cloth, and then ſmoak them in a Smoaking-houſe or a good Chimney with Firr and Firr Sawduſt for ſeven or eight Days: Always pickle your Hams by themſelves.

The ſame *Pickle* ſerves for Neats Tongues, or ſmall Tongues, as Hogs, Veniſon, or Sheeps Tongues: Theſe do likewiſe by themſelves; and all muſt be ſoak'd in Water and Salt before they go into the Pickle: Large Tongues may lie ten Days, and then ſmoak'd; ſmall ones time by your Fancy.

Legs of *Mutton* cut Ham Faſhion are done the ſame Way; and Dutch Beef, all in the ſame Pickle: Mutton and Beef may be done together; the Pieces of Beef are generally cut in the Inſide of the Thigh or Buttock, from the ſtrong Sinew of the Ham to the Depth of the Buttock: You muſt time this and your Mutton in the Pickle according to the Bigneſs.

Geeſe and *Ducks* are incomparable, done in this Pickle: Geeſe may lie five or ſix Days; Ducks three or four, and Teal two, and then ſmoak'd; and when ſmoak'd, put them in Paper Bags, and they will keep three Months very well. This is the true Way of preſerving theſe Things.

To Pickle a CALF'S HEAD.

TAKE a Red Calf's Head, with the Skin on, and ſcald off the Hair, and then bone it; take off all the Fleſh as well as you can in a Piece, and then divide it, and make two Collars of it; ſeaſon them well with Pepper, Salt, Cloves, Mace, and Ginger: Firſt ſtrew over ſome Sage, Thyme and Parſly minc'd, and then ſeaſon them; roll them up, and tye them faſt in two Cloths, and either bake or boil them in a ſtrong Pickle made with white Wine and Vinegar ſeaſon'd high, and a Faggot of Sweet-herbs, Onions and Bay-leaves; when tender, tye them cloſe; put them in the Pickle, when cold, as ſoon as you take them out of the Cloths.

Another

Another Way is,

TO take the Head, after ſcalded and boned and well cleanſed, and ſalt it lightly over for four Hours; then roll it up, and bind it in Baſs, and boil it, and put it in Sturgeon Pickle.

To Pickle MUSHROOMS.

TAKE your Muſhrooms, the Buttons clean'd by themſelves, cleaning them with a Spunge and a little fine Sand or Salt, but too much Salt is apt to make them black; put them in fair Water as faſt as you do them, and thoſe that will not rub clean, pare, and juſt cut off the Bottom of the Root; the Flaps you may peel and do by themſelves; waſh them in three or four Waters; then have a broad Stew-pan ready boiling; put in your Buttons, and let them boil three Minutes; take them out immediately into cold Water and Salt; and when they are cold, lay them in a clean Cloth, and cover them with the ſame:

Then make your Pickle thus,

TO a Quart of the beſt white Wine, take a Quart of the beſt white Wine-Vinegar; boil it, and ſeaſon it with ſome Salt, but not too much; boil your Spice in it in a Bag, which muſt be whole White Pepper, Ginger, and Nutmeg crack'd, and Cloves and Mace whole, and boil in it a Clove or two of Garlick; ſtrain it, and ſet it by till cold; then put your Muſhrooms into clear handſome Glaſſes, and fill them up with this Pickle; put over a little good Oyl; cover them with a Bladder, and then tye it, and a Leather over that, and they will keep the whole Year about; I have kept ſome good two Years.

For CUCUMBERS, *ſmall.*

TAKE your ſmall Cucumbers, and put them in Water an Hour; then with a Spunge or Hair Cloth rub off all the black Specks; then let them lie in Water and Salt ſix or ſeven Days, ſometimes ſhifting them; the ſmalleſt of all need not lie ſo long: Then take them out, and put them in Jars, and lay ſome Heads of Dill in here and there between them:

Then make a Pickle thus;

TAKE half White-wine Vinegar, and half the beſt Beer Vinegar; boil it with Salt, whole Pepper and Ginger crack'd; make it ſtrong of the Spice, and then put it boiling hot into your Cucumbers, ſtopping it down cloſe: Do this every other Day, and do it three times, ſtill boiling up your Pickle; and if they be not very green the third time, boil it up the fourth, and put in a Quart of right Crab Verjuice, and put it all in hot; ſtop them cloſe, and they will come as green as Graſs.

For MELONS, *or large* CUCUMBERS, *to be done* Mangoe *Faſhion.*

TAKE your green Melons, cut a Piece off at the Top, and ſcoop out the Seeds and Pulp; put into each a Spoonful of crack'd Muſtard-Seed, and three or four Cloves of Garlick, and ſtop up the Hole again with the Piece you cut off; lay theſe in a Jar by themſelves, and the ſame Pickle as for Cucumbers, only Dill excepted: You muſt pour the Pickle in boiling hot, and do it ſeven or eight times, for they are thick rinded, and ſtop them down cloſe.

You

You muſt likewiſe do your Cucumbers *the ſame Way.*

TAKE the faireſt large green Cucumbers, cut off one End, and ſcoop all the Seeds out; put in Muſtard-Seed and Garlick, and ſtop the Hole; put them in Jars by themſelves, and the ſame Pickle and Manner as before do for theſe; put in the laſt Heat Crab Verjuice.

For CUCUMBER SALLAD.

TAKE your large Cucumbers before they are grown too ripe and ſeedy; pare them, and ſpread a Cloth, and cut them in Slices as thick as a Crown Piece, and lay them all over the Cloth; then cover them with another Cloth; let them lie an Hour; then preſs the uppermoſt Cloth with your Hand gently, which will take out moſt of the Moiſture; then put them in Glaſſes, and make a Pickle thus: To a Quart of White-wine Vinegar put a Pint of White-wine; boil it up with ſome Salt, Pepper and Ginger, and a Clove or two of Garlick; and when boil'd and cold, ſtrain it, and fill up your Cucumbers in the Glaſſes; put ſome Oil over them, and tye them down with a Bladder, and then Leather; and ſo you may uſe them all the Winter.

For FRENCH BEANS.

TAKE the greeneſt young French Beans, when they are new gather'd, without black Spots or Specks; ſtring them, and then put them in Water and Salt forty-eight Hours; then take them out, and put them in a Jar; make the ſame Pickle as for Cucumbers, Dill excepted: Put in your Pickle twice

ſcalding

ſcalding hot, ſtopping them cloſe; and the third time, put in ſome Crab Verjuice, and three times will be enough for them, and then you may glaſs them if you pleaſe.

Broom Buds, *Aſhen Keyes*, *Elder Berries*, *Purſlane Stalks*, *Nauſtrtium Seeds*, are all done with the ſame Pickle in the ſame Nature, only ſome ſmall Things will require ſcalding but once or twice.

For Green WALNUTS.

TAKE green Walnuts, before the Shells are at all hard, and lay them in Water and Salt eight or ten Days, ſhifting them ſometimes; then take them out, and put them in a Jar, and put the ſame Pickle, as before, in ſcalding hot, ſtopping it down cloſe; do this four or five times: The laſt time remember Crab Verjuice, and then ſtop them cloſe, and keep them for Uſe; you may put ſome in Glaſſes, and if they turn black, rub off the outward Peel, and put freſh Pickle to them, and they will keep green.

For ARTICHOKE BOTTOMS, *Pickled.*

TAKE them before they grow ſtringy, juſt at their full Growth; cut off the Stalks, and boil them in Water and Salt till you can juſt blanch them, and get out the Cores; put them in Water as faſt as you blanch them; then boil up a Pickle of Water and Salt pretty ſtrong; put in ſome Races of Ginger, and a little whole Pepper; when boil'd, put in a Stone of unſlack'd Lime as big as an Egg to four Gallons of Pickle; then take your Bottoms and wipe them dry, and put them in a Jar, and fill them up with the Pickle, when cold, and ſtop them cloſe; and when you take any out, always ſtop them cloſe again.

To dry them:

BOIL them juſt as before, only boil with them Salt, Pepper, and Ginger, when cleans'd and waſh'd; dry them, and lay them on the Bottoms of Sieves, and dry them in a gentle Oven; when you uſe them, boil them up with Lard or fat Meat.

For SAMPHIRE, LAVER, *and* BARBERRIES.

TAKE your Samphire when freſh gather'd, and lay it in Water and Salt for twelve Hours; then put it in a Jar, and make a Pickle with half Vinegar and half Water; boil it well, and ſeaſon it with Salt, and put it in hot to your Samphire, and ſtop it cloſe, and that is enough.

LAVER is an Herb not common, but very good, and grows only in ſome Parts of the Weſt of *England* by the Sea on the Rocks, as *Samphire:* Take a great deal of this, and ſqueeze it cloſe in Pots, after well waſh'd; put to it ſome Crab Verjuice, and ſet it in the Oven, and bake it gently till ſoft; then ſtrain the Verjuice from it, but leave it moiſt, and put it up, four or ſix Pounds in a Pot, and head it over with clarify'd Butter, and uſe it as you think fit.

BARBERRIES are only pickled in Vinegar, Water, and Salt boil'd up together.

For

For Pickled OYSTERS.

YOU muſt have them large, and beard them; then ſet them off with Mace, and two Bay-leaves, and a Stick of Horſe-radiſh, and a little Rheniſh-wine; then, when your Oyſters are ſet, ſtrain off your Liquor, and put in your Oyſters when the Pickle is cold, and they will keep.

A brief

A BRIEF EXPLANATION OF THE TERMS of *ART* uſed in the foregoing TREATISE.

A.

ATtlets, *a Diſh made of fat Livers.*

Attletoon, *a Patty of Livers, Combs, and Sweet-breads.*

A la Marquaſine, *a Pig skinn'd and roaſted in Quarters.*

Alamodes, *a Buttock or Rump of Beef in Pieces, ſtov'd and larded.*

Amlet, *the principal Compoſition whereof is Eggs.*

Alamode de Blois, *any thing dreſſed as they do at Blois, a Town in France.*

A la Creame, *i. e. to force Fowl, and dreſs with a Cream Sauce.*

A la Force, *i. e. dreſs'd with forc'd Meat.*

Andoolies, *a French Diſh of Tripes in Skins.*

Ambogue, *a Service both Hot and Cold, for a Wedding, Ball, Maſquerade, or any great Entertainment.*

B.

Beef la Trembleur, *a Brisket Piece of Beef ſo tender dreſs'd, that it trembles or quakes in the Diſh, like a Quaking Pudding.*

Beef Olaves, *Inſide of a Sirloin, roll'd and forc'd.*

Beef a la Dobe, *Vide* Dobe.

Bisques, *a rich Soup, with small Squabs, &c.*

Bullions, *a kind of Broths.*

Banniet *Tort, a Tort of Beans.*

Banniets (François) *French Fritters.*

Beania a la Switz, *a Beaniat of Garden-Beans; a Dish made in Switzerland.*

Blemange, *a White Jelly.*

Barded, *a Sheet of Bacon put over the Breast of any Fowl.*

C.

Chewets, *a Minc'd Pye, but made of Umble-Meat, instead of Tongues, &c.*

To Calver, *to make Salmon crisp, so as to turn up.*

To Crimp, *to boil crisp; the same as to* Calver, *but appropriated to Cod, as that to Salmon.*

Comport, *a Dish of any Fowl, with a brown Sauce, stew'd.*

Cuscasooe, *a Dish of Capons done either with Sagoe or Vermajelly.*

Cutlets a la Maintenon, *Cutlets broil'd in Papers and forc'd.*

Castroles, *Veal or Pullets dress'd in Embers.*

Corbullions, *a strong Liquid to boil Fish in.*

Coolio, *a rich thick Sauce.*

Cardoons, *an Archichoke Stalk blanch'd.*

D.

Dobes, *Stew'd Meats, forc'd and larded.*

To Dobe, *to dress Meats in that Manner.*

E.

Eggs a la Switz, *dress'd after the Switz Manner: So,*

Eggs a la Hugonot, *are Eggs dress'd after the Manner of the Hugonots.*

Endore, *to wash, with a Brush dipt in Eggs.*

F.

Flawns, *i. e. Dutch Wafers.*

G.

Guirkins, *very small pickled Cucumbers.*

A Grilliade, *a Dish of any thing broil'd.*

K.

Kibbob, *a Turkish Dish, with Lamb and Rice.*

Knotts, *a fat English Bird, as big as a great Plover.*

L.

Leeches, *a strong Sort of Jellies.*

Leer, *a Sauce either for Fish or Flesh.*

M.

Montego, *Hog's-Lard.*

Marianates,

Marianates, *a Pickle for Smelts, or Soles, to eat cold.*

Mutton la Marle, *a Leg of Mutton ſtuffed with Garlick and forc'd Meat; a Spaniſh Diſh.*

Mittlets, *a Diſh of a Neck of Veal.*

N.

Nantiles, *or* Lentiles, *commonly call'd Vetches.*

O.

Orangado, *a Kind of Tart made of Oranges.*

Omelet, *a Compoſition of the Breaſts of Chickens, Capons, and Eggs, &c.*

Olio, *a Portugueze Diſh of all Kinds of Fleſh, Fowls, Greens, &c. blended together.*

Olio Podreda, *a Spaniſh Olio.*

P.

Pottage la Roy, *a French Soup.*

Pottage le Reine, *another of the ſame.*

Pottage Santhy, *a Soup of all Sorts of wholſome Herbs.*

Pottage de Jacopine, *a French Soup with Parmeſan Cheeſe.*

Pottage la Fromage, *i. e. with Cheeſe, a different Way.*

Pottage Rottaline, *a very good Soup.*

Poveroy, *a Diſh with Chickens, Sweet-Breads, &c.*

Pottage Profatrele, *a Rich Soup.*

Puries, *the Pulps of Peas, Beans, Lentils, &c.*

Pilloe a la Turks, *a Turkiſh Diſh of Pullets and Rice.*

Peaſe la Orange & François, *i. e. dreſs'd as they do in the Principality of Orange, or in France.*

Pometoon, *a rich Sort of Tart.*

Padolets, *of Fowl, a Diſh ſo called.*

Pulpatoon, *made of Larks, Squabs, &c. in forc'd Meat.*

Powdoe, *a Diſh made either of Fiſh or Fleſh.*

R.

Ramkins, *made with Parmeſan Cheeſe.*

Ramekins, *another Sort of the ſame, made of Veal-Kidneys.*

Rockampuff, *Puff-paſte, with minc'd Wild-Fowl.*

Royals, *a very rich Diſh, with a Ragouſt-Melle.*

Reſoles, *ſmall Puff-patties bak'd.*

Reeves, and Ruffs, *Birds that are brought from Lincolnſhire, as big as a Woodcock.*

S.

Shampinion, *a Sort of Muſhroom.*

Sherdoons, *a wild Thiſtle dreſs'd like Aſparagus.*

Sattoots, *Fowls, Veal, &c. forc'd in Paſte.*

Squab, *a young Pigeon.*
Set, *ſcalded.*
Spitchcock'd, *an Eel ſplit and broil'd.*
Savoylet, *a very fine Diſh of Veal or Chickens.*
Socho, *an Ingredient to give a Red Colour to Hams, Dutch Beef, &c.*

T.

Tort, *a Compoſition of Biſquet, Cream, &c.*
Tort de Moyle, *a Marrow Tort.*
Tort de Pomme, *an Apple Tort.*
Tort de Poire, *a Pea Tort.*
Turkalet, *a Turkiſh Diſh of Rice and Fowls.*
Turkeys Definator, *a particular Method of dreſſing a Fowl or Turkey.*
Temperade, *ſeveral ſmall Chickens ſtov'd in one Diſh.*
Terrenes, *a Spaniſh Diſh, after the Manner of an Olio.*

V.

Vermajel, *a Paſte for Soup.*
De Veau Pie, *i.e. a Veal Pie.*

THE

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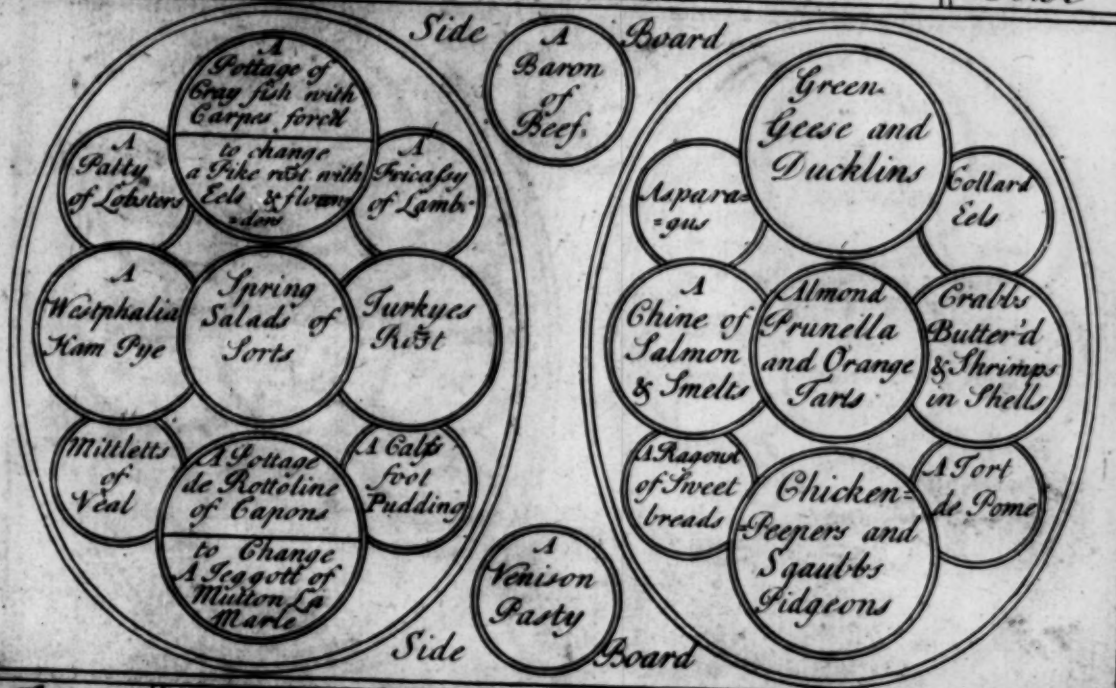
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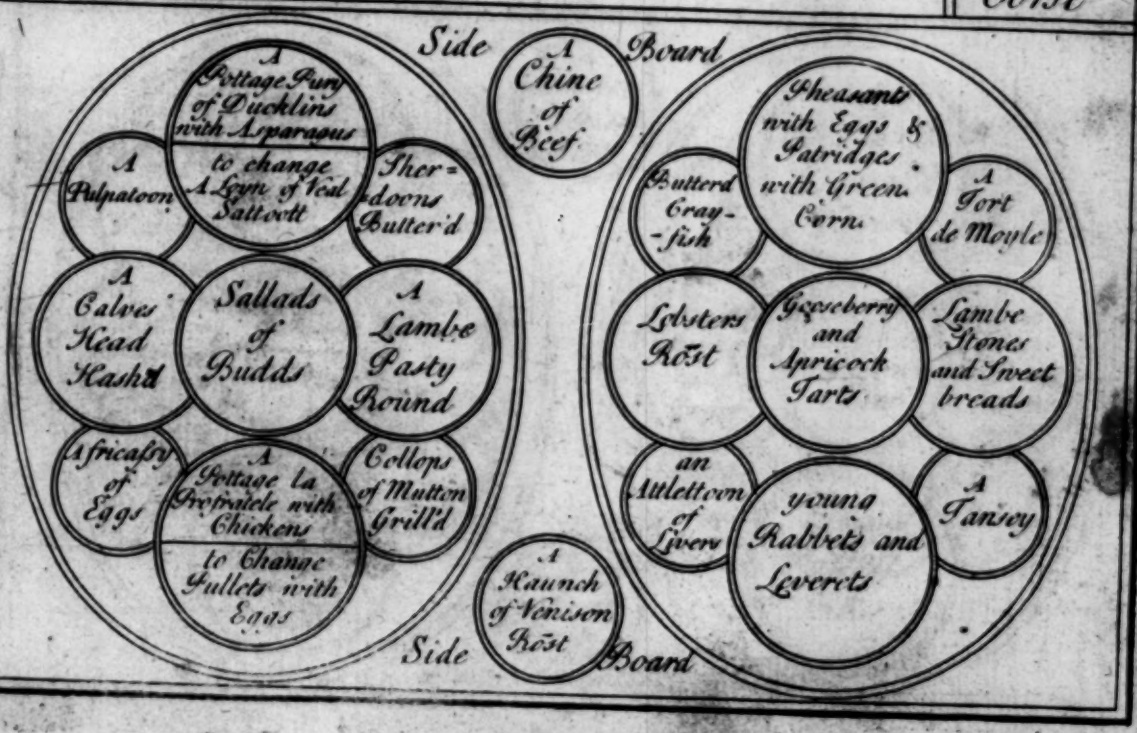
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FINIS.

First Cõrse — MARCH — Second Cõrse



First Cõrse — APRIL — Second Cõrse



First Cõrse

MAY

Second Cõrse

Side Board

A Pottage Pury of Peas with Chickens
to Change
A Haunch of venison and Colyflowers

A Rump of Beef rõst & forrd

Ducklins and Chickins

an Orange Pudding

A fricasy of Trotters

Green Pease Butterd

A Banniell Tort

Green Geese Rõst

Sallads of Sorts

A Battally Pye

Salmon Souct

Cherries and Strawberry Tarts

Soles Fry'd

Olaves of Veale Rost

A Pottage Santhy with Pulletts
to change
Capons a La Dobe

a Patty of Salmon or Mackrell

an Omelet of Sweet breads

Tame Pidgeons & Quales

Eggs ala Suitz

A Chine of Veal and Mutton

Side Board

First Cõrse

JUNE

Second Cõrse

Side Board

a Pottage of Ducklins with Onions
to change
Geese ala Dobe

A Haunch of Venison Rõst

Turky Polts and Cramm'd Chickens

an Almond Pudding

Trouts Grilliade

Puffs of Cheese Curd

A water Tort

A Turbot Corbullion with Shrimps & Lobster Sauce

Grand Sallads of Sorts

Beans Blanch'd and Bacon

Kidney Beanes and Pease

Codlings Rasberryes and Cherry Tarts

A Tawt of Salmon Grilliade & Gudgeons fry'd

A fricasy of Rabbits

a Pottage of Squabbs with Sagoe
to change
Tongues and Liders Rõst

Umble Pyes Sweet minc'd

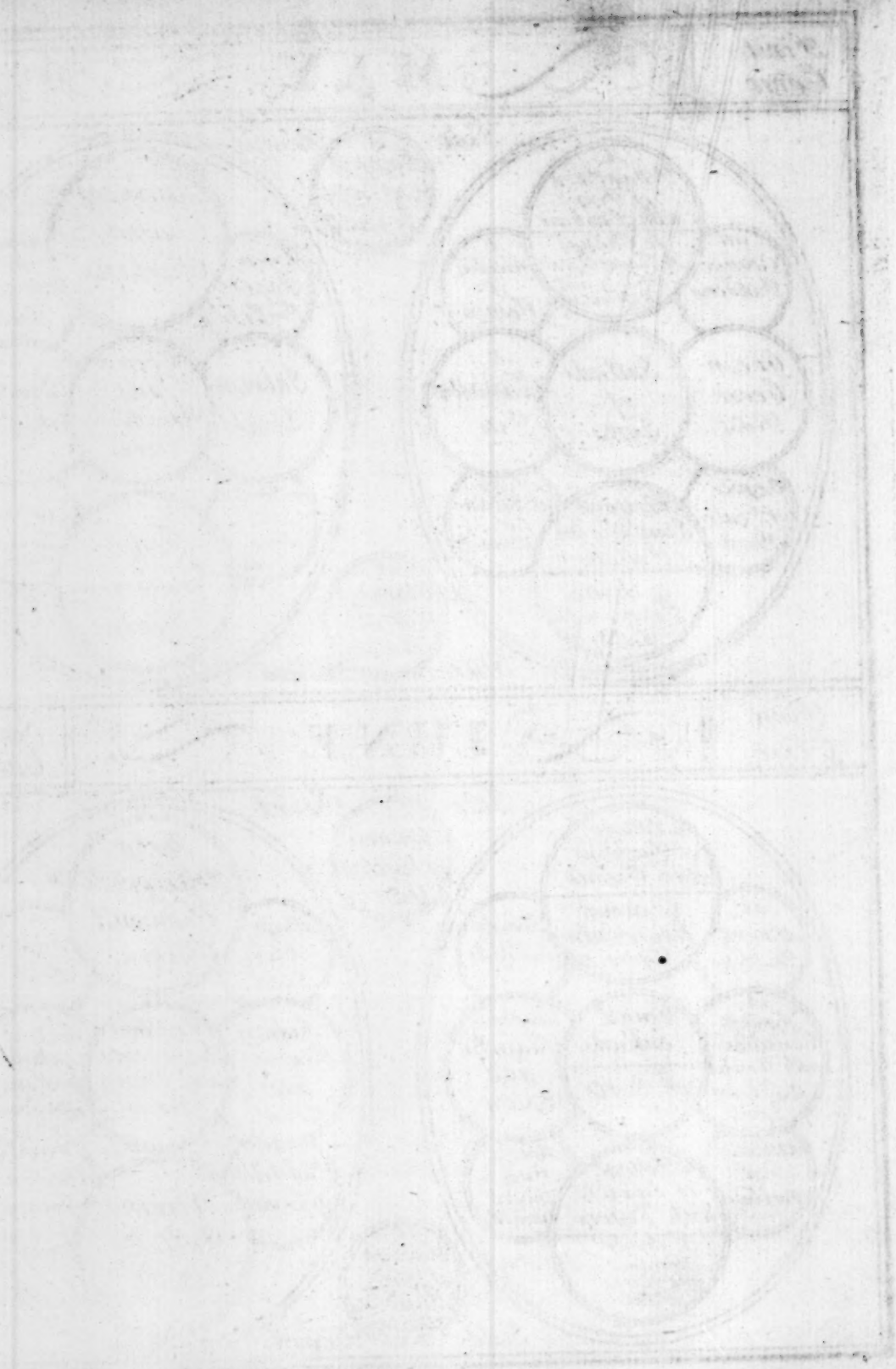
Padoletts of Capons

Virgin Pulletts Rõst

Artichoak Suckers

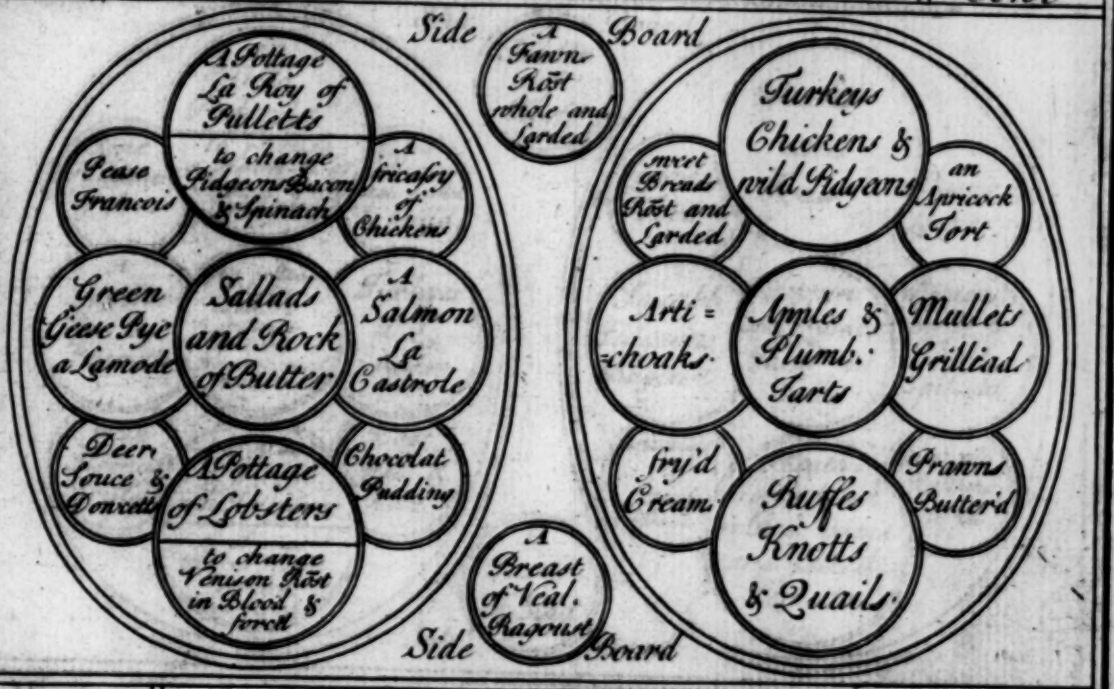
A Buttock of Beef Stuft & Carrotts

Side Board



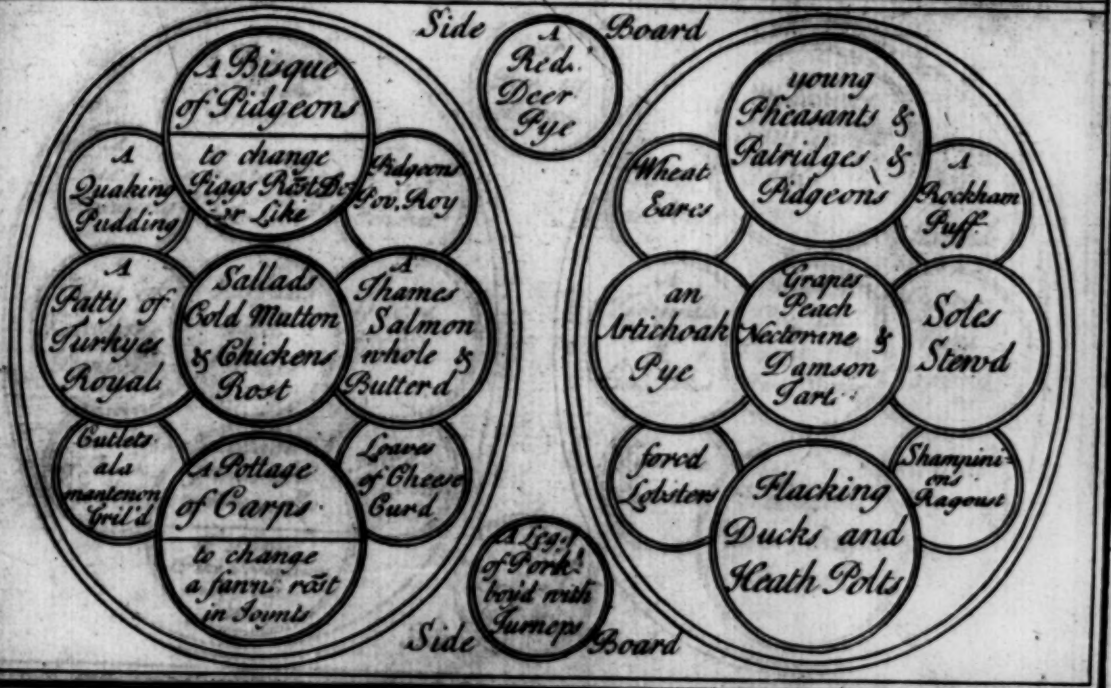
JULY

First Cõrse — Second Cõrse



AUGUST

Firt Cõrse — Second Cõrse



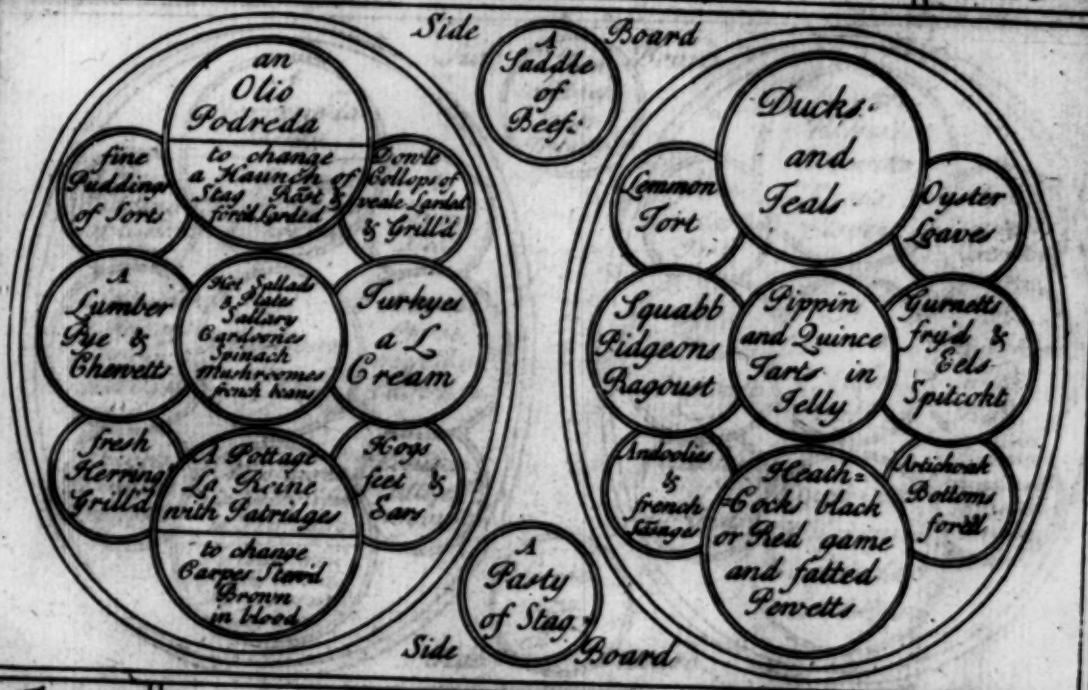
JULY

AUGUST

First Corse

SEPTEMBER

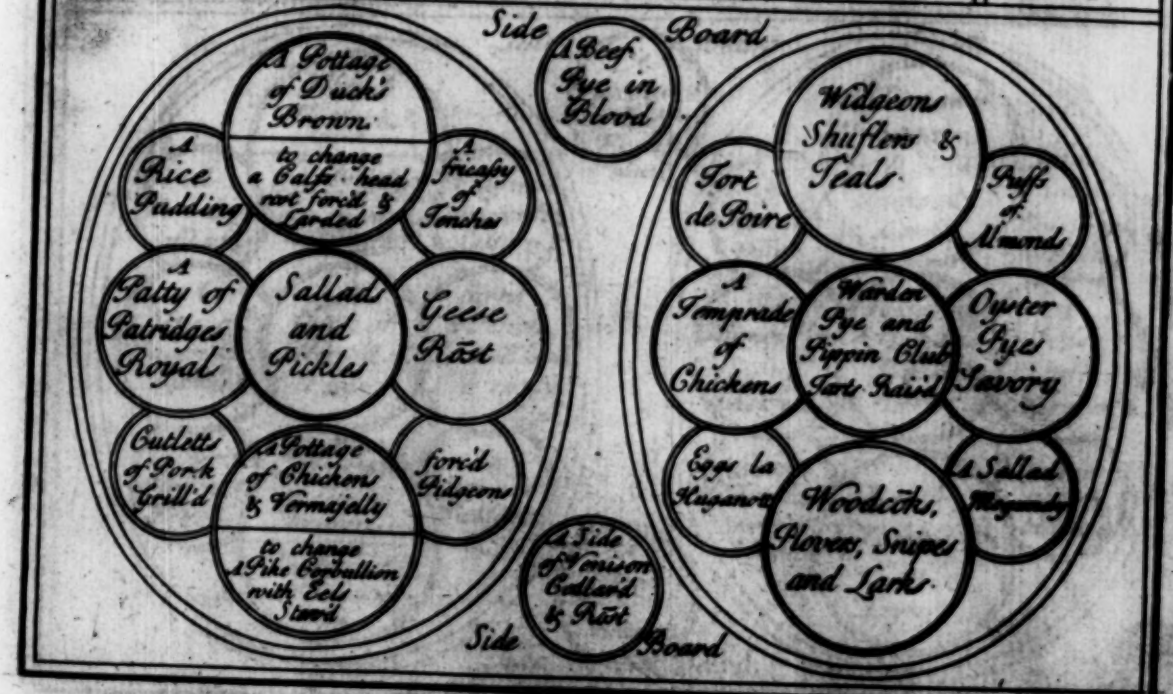
Second Corse

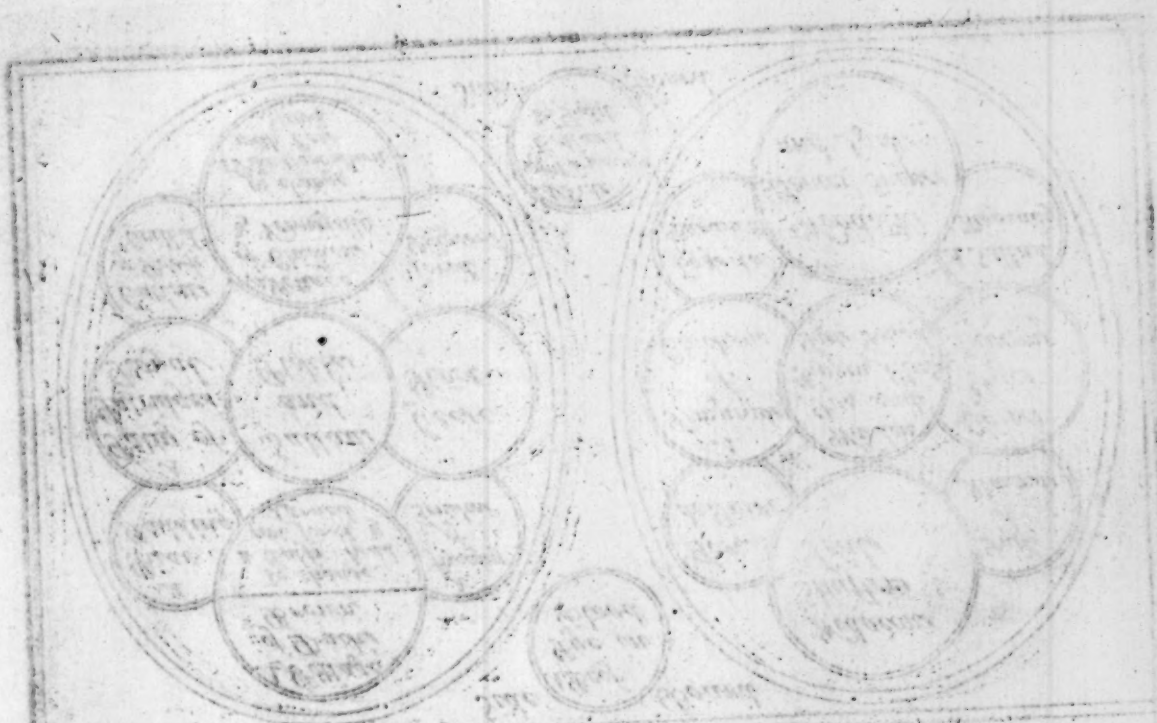


First Corse

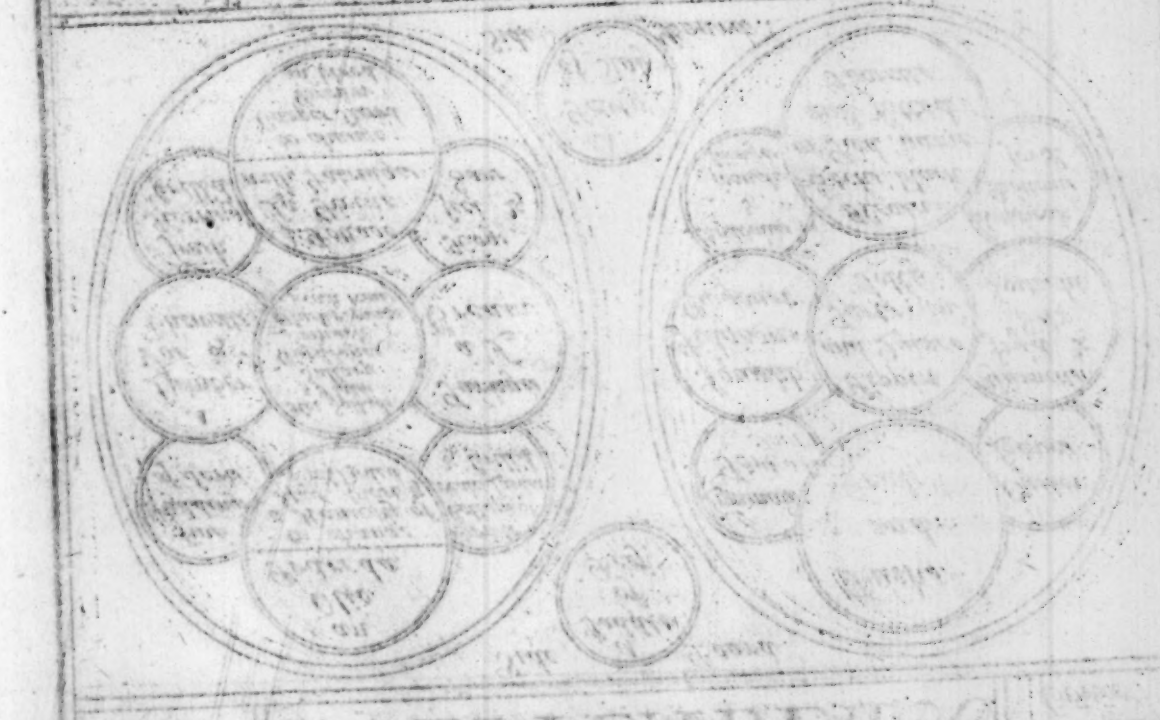
OCTOBER

Second Corse



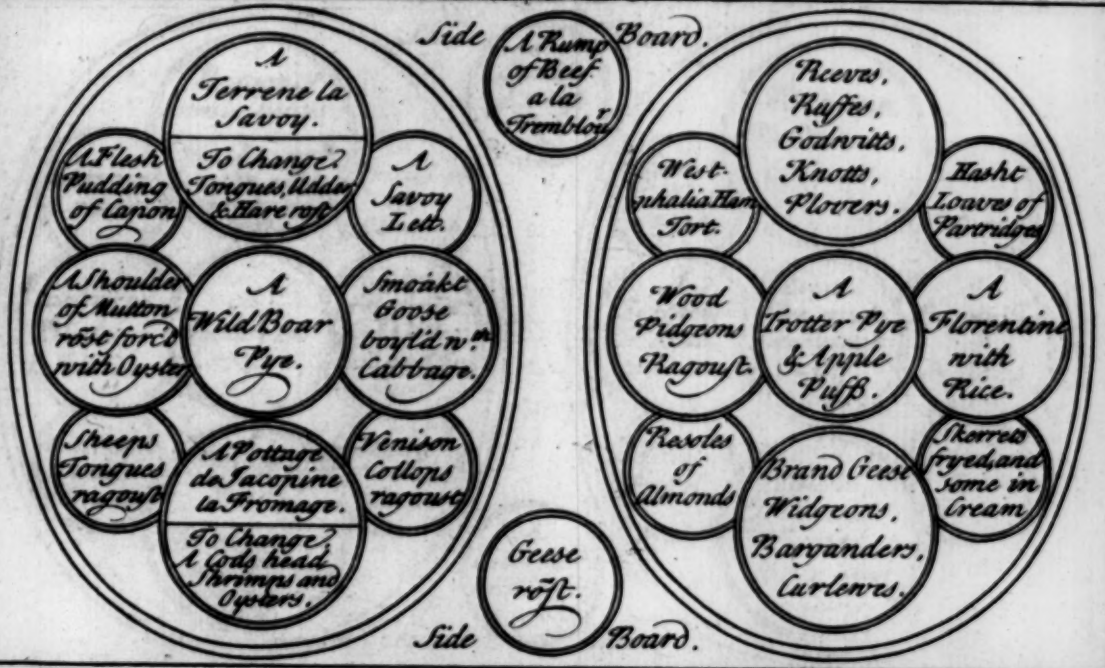


OCTOBER.

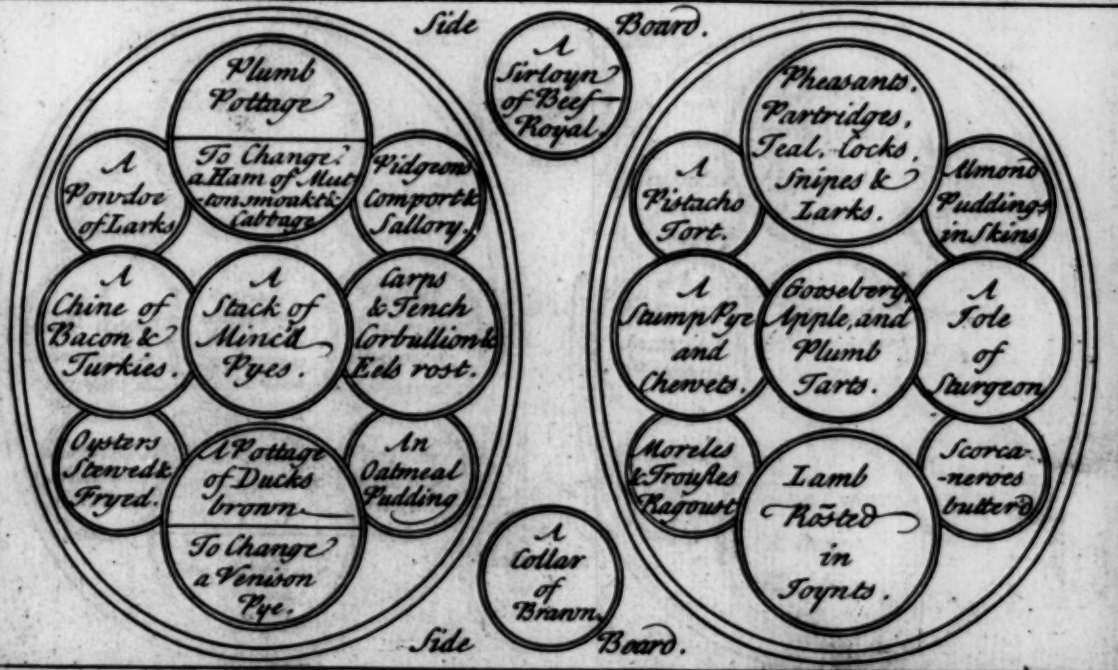


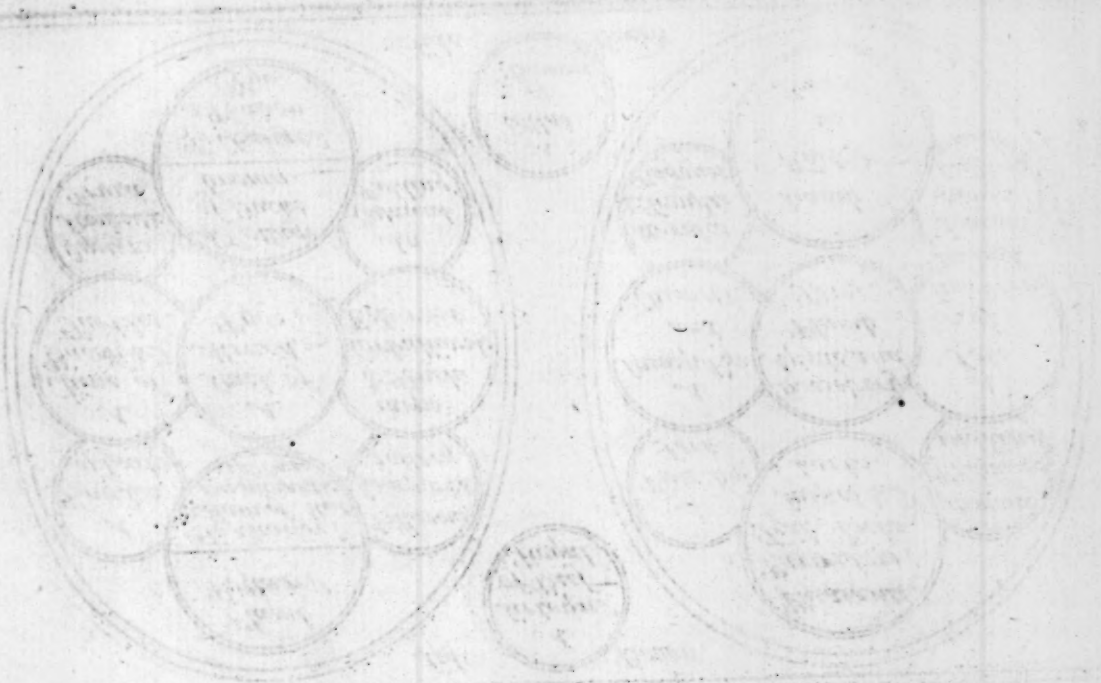
SEPTEMBER.

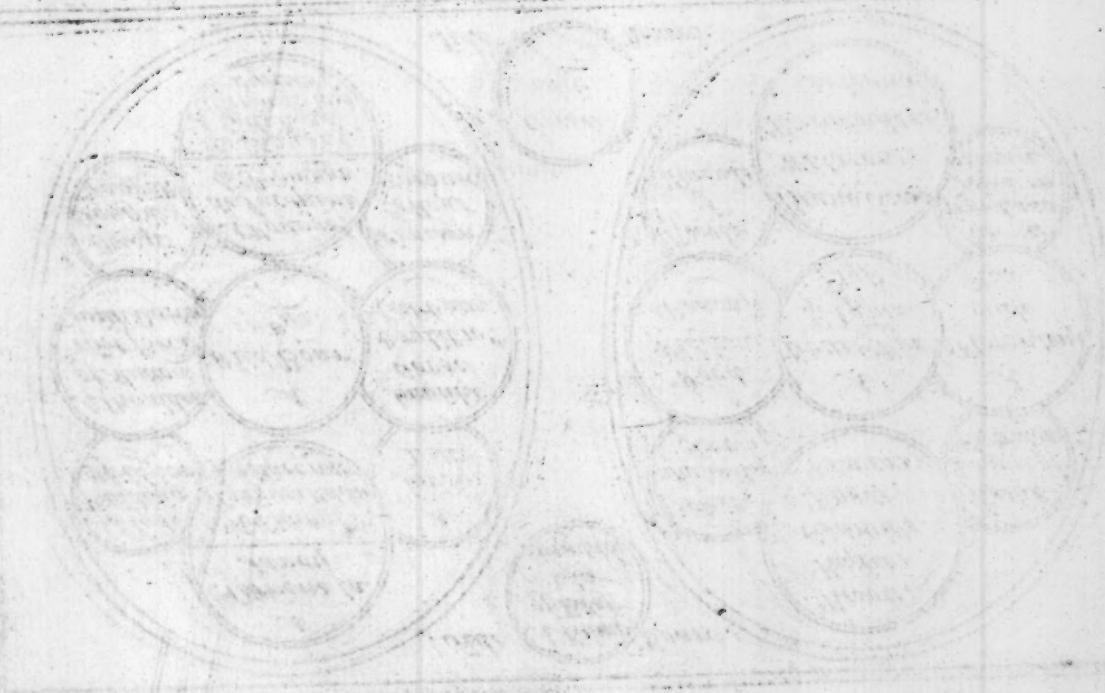
First Cõrse — NOVEMBER — Second Cõrse



First Cõrse — DECEMBER — Second Cõrse



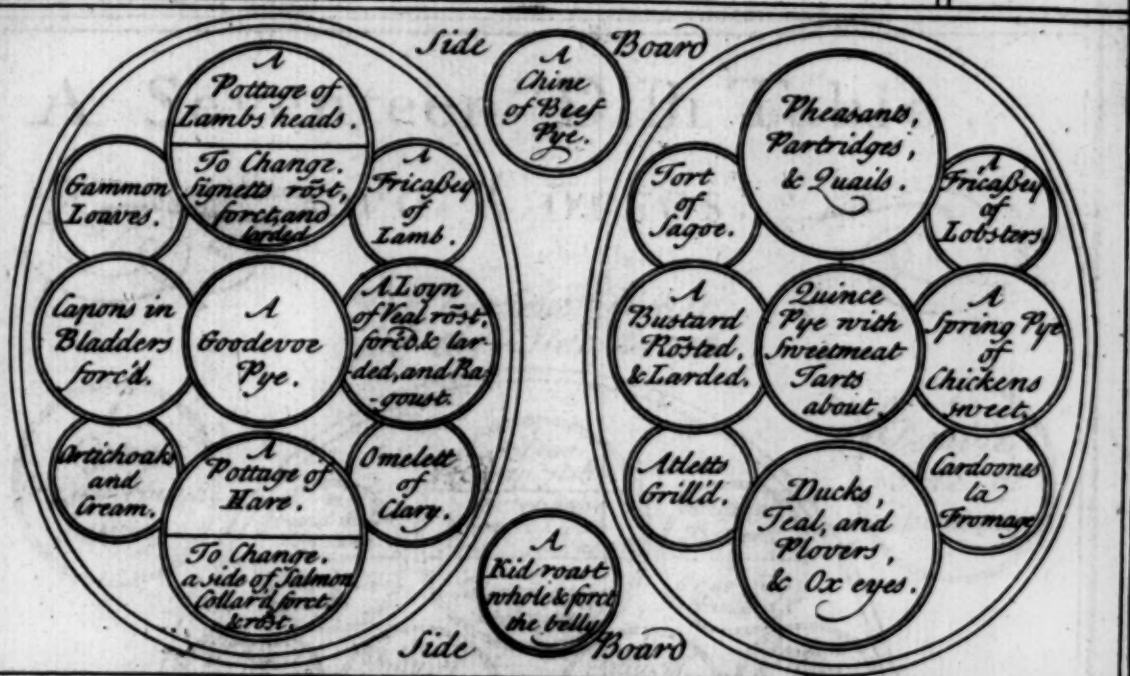




First Corse

JANUARY

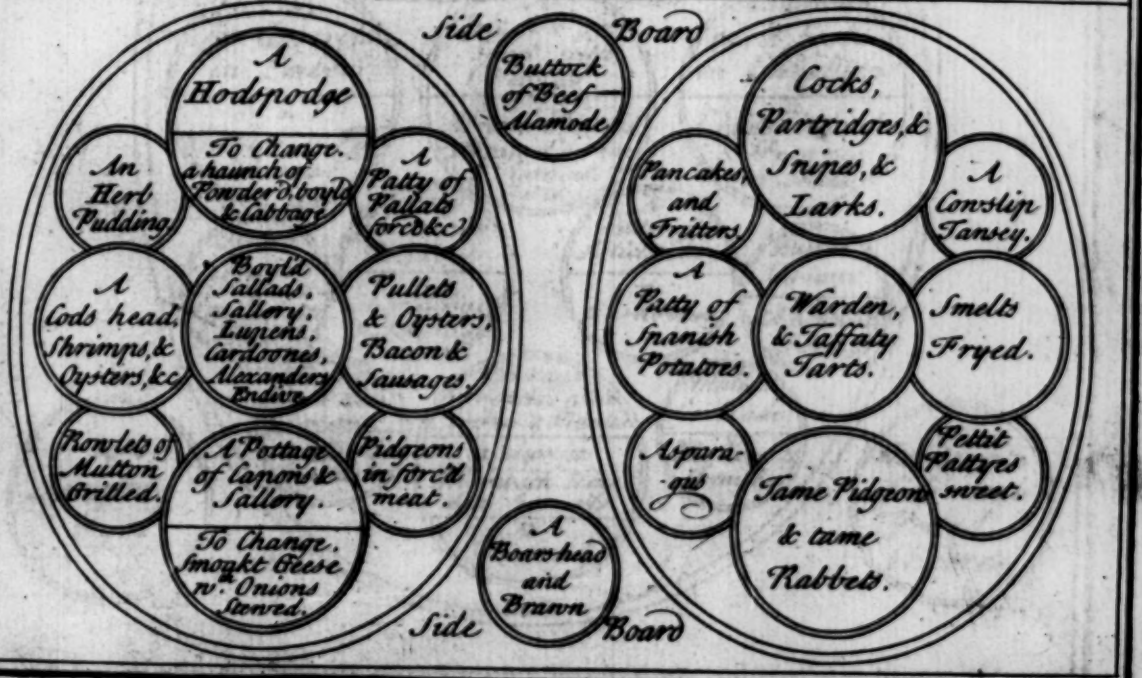
Second Corse

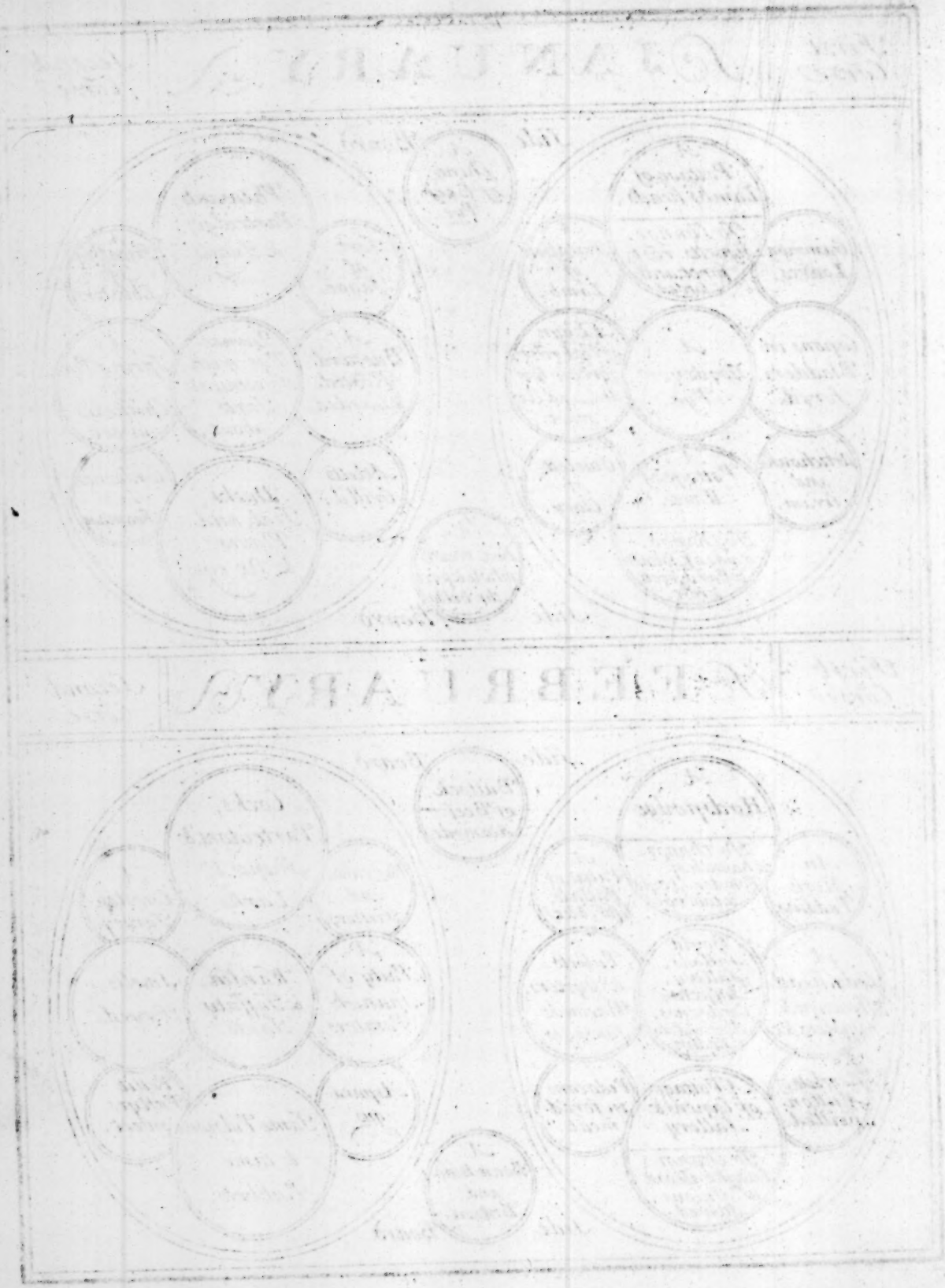


First Corse

FEBRUARY

Second Corse

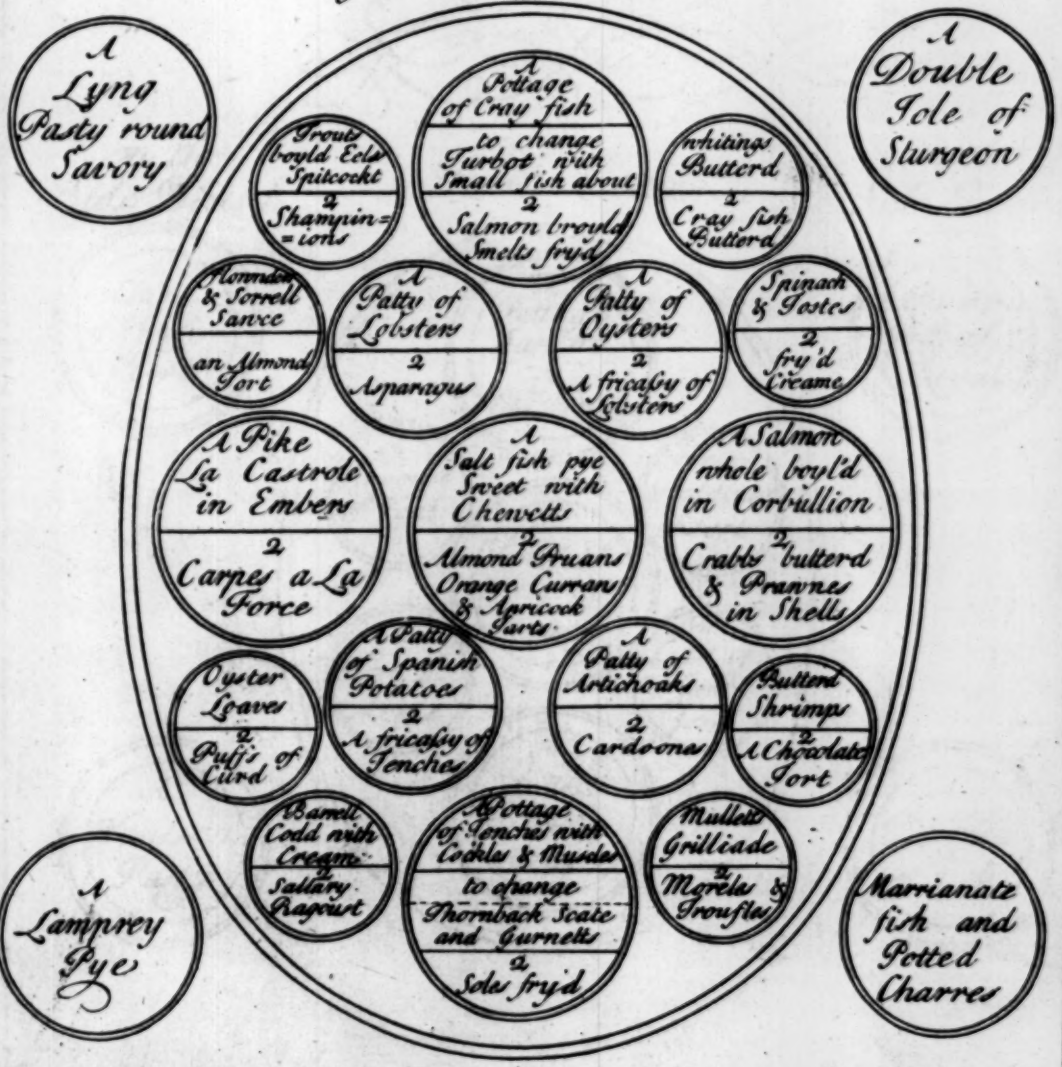


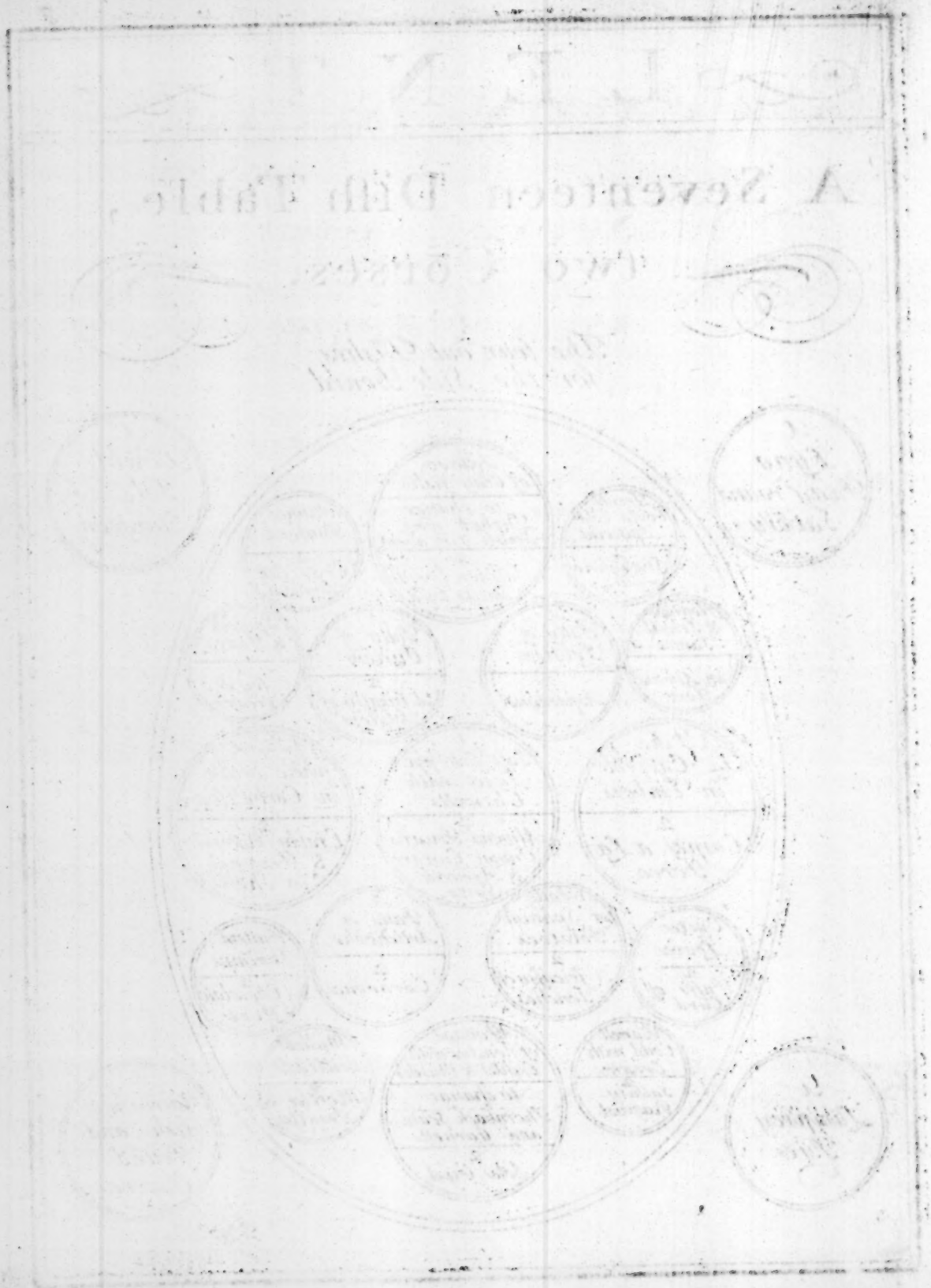


LENT

A Seventeen Diſh Table, two Cōrses.

The four out Dishes for the Side Board





A SEVEN Diſh Table,

Served with

Five Cōrses.

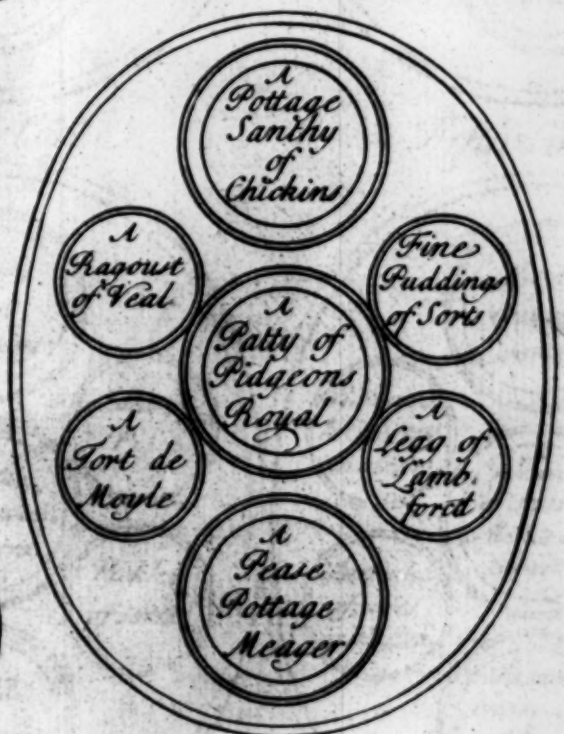
First Corse

on the Side Board

A Chine of Beefe Rost

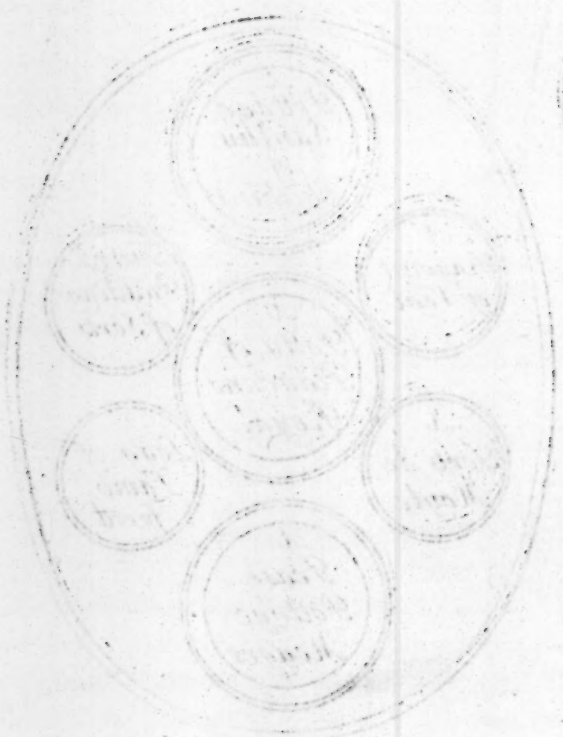
on the Side Board

A Rump of Beef Royal

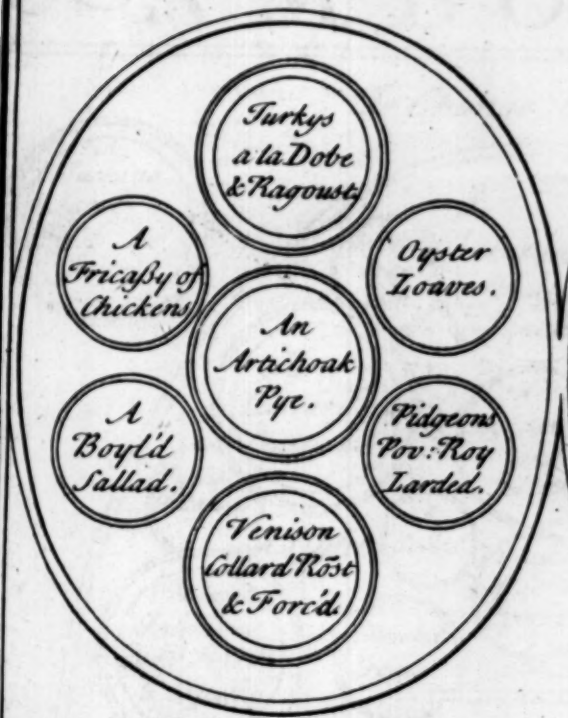


A Venison Pasty

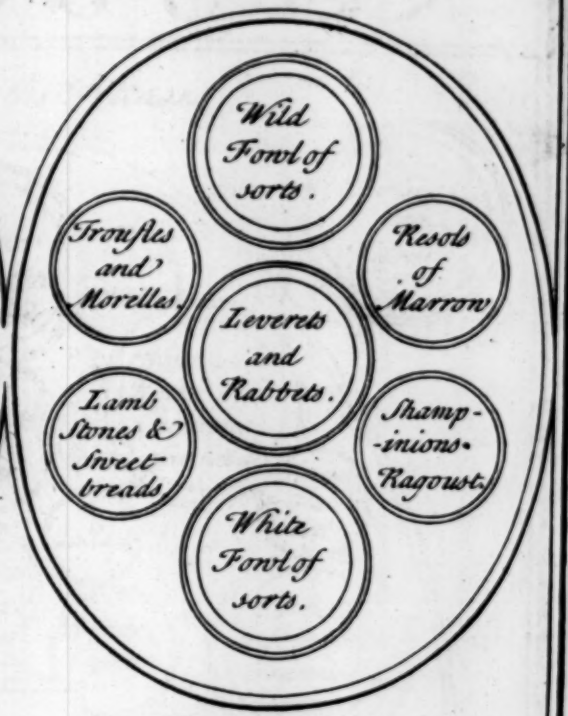
A Bisque of fish



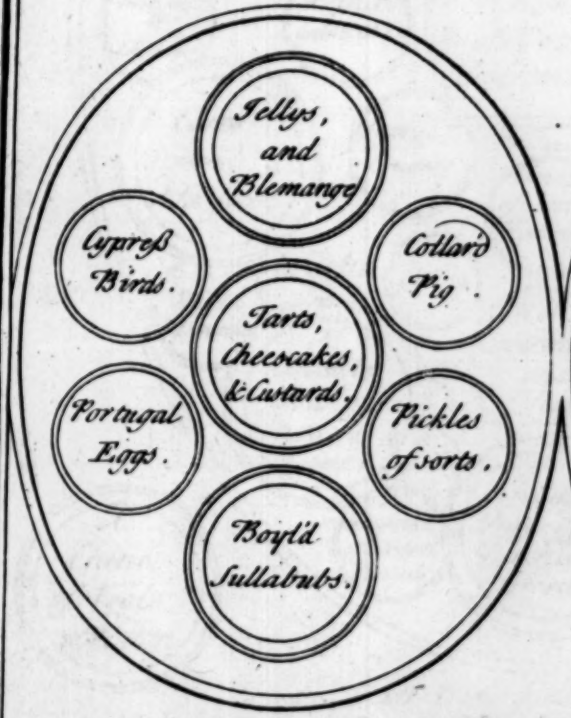
Second Cõrse



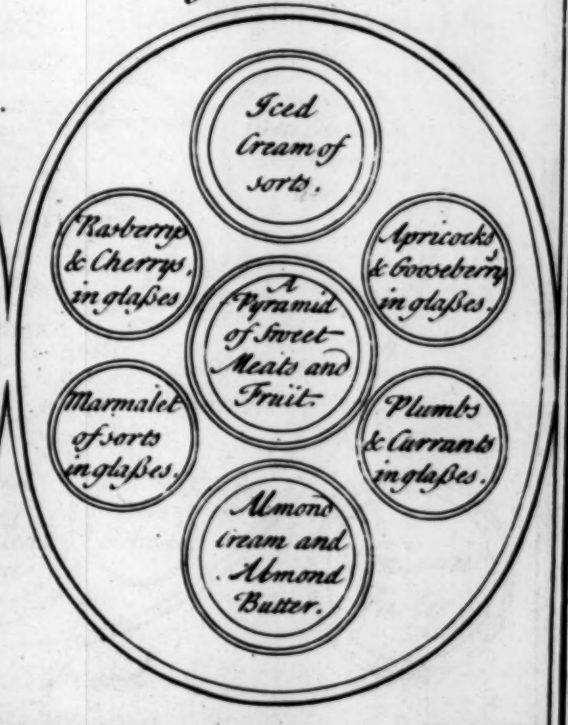
Third Cõrse



Fourth Cõrse

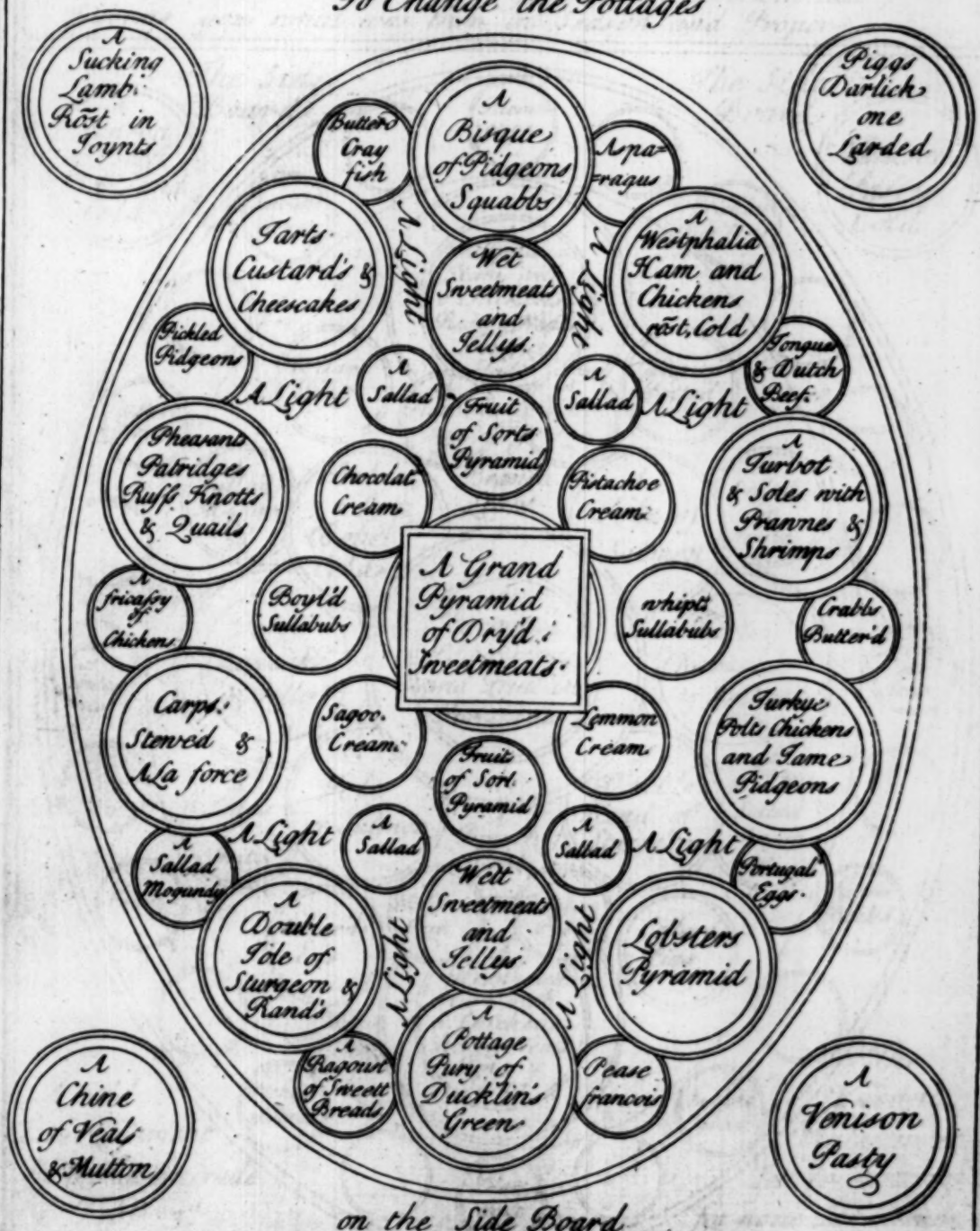


Fifth Cõrse



AMBOGUE

To Change the Pottages

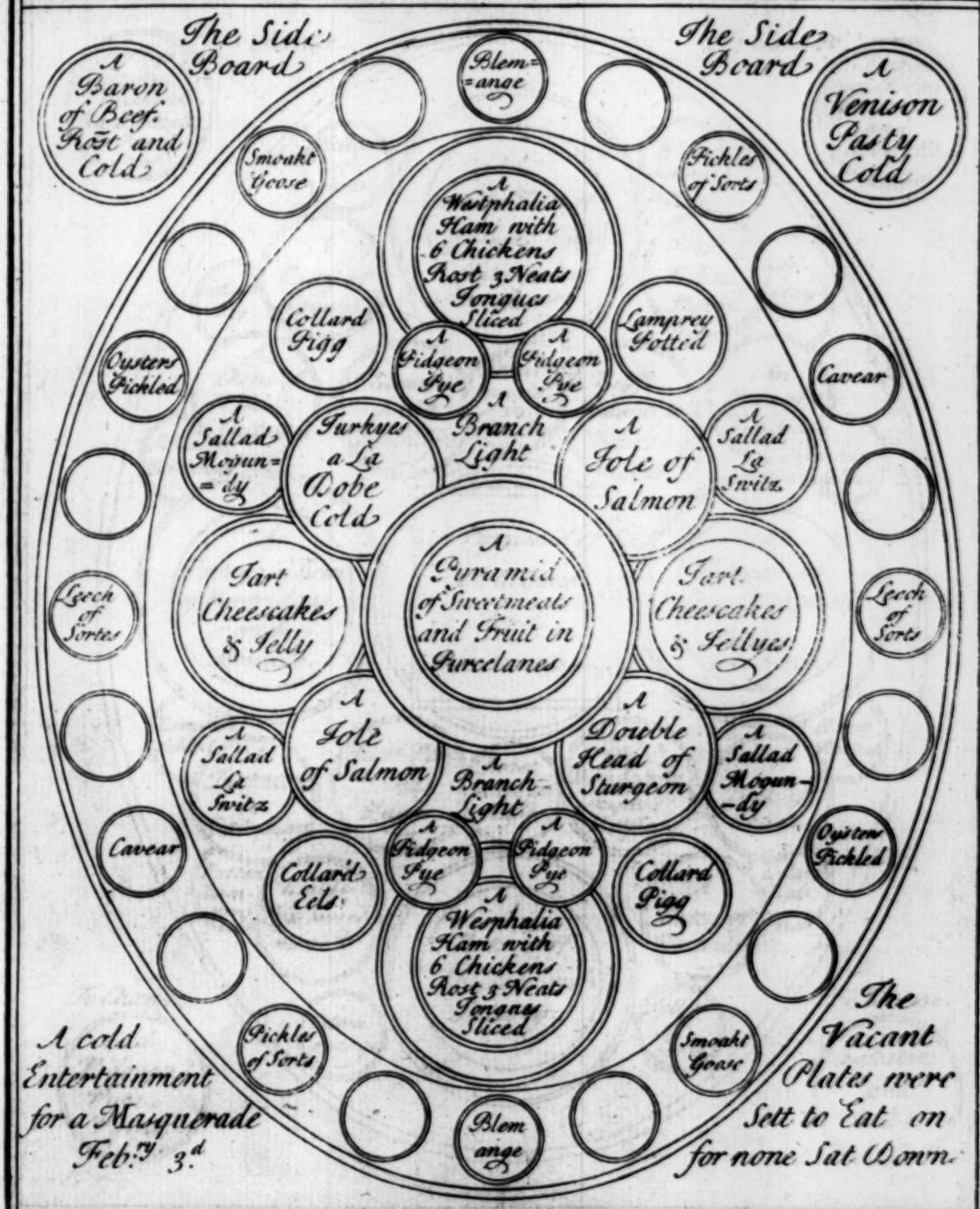


on the Side Board

Drest July 14 Cha: Carter.

These Ambogues haue been,

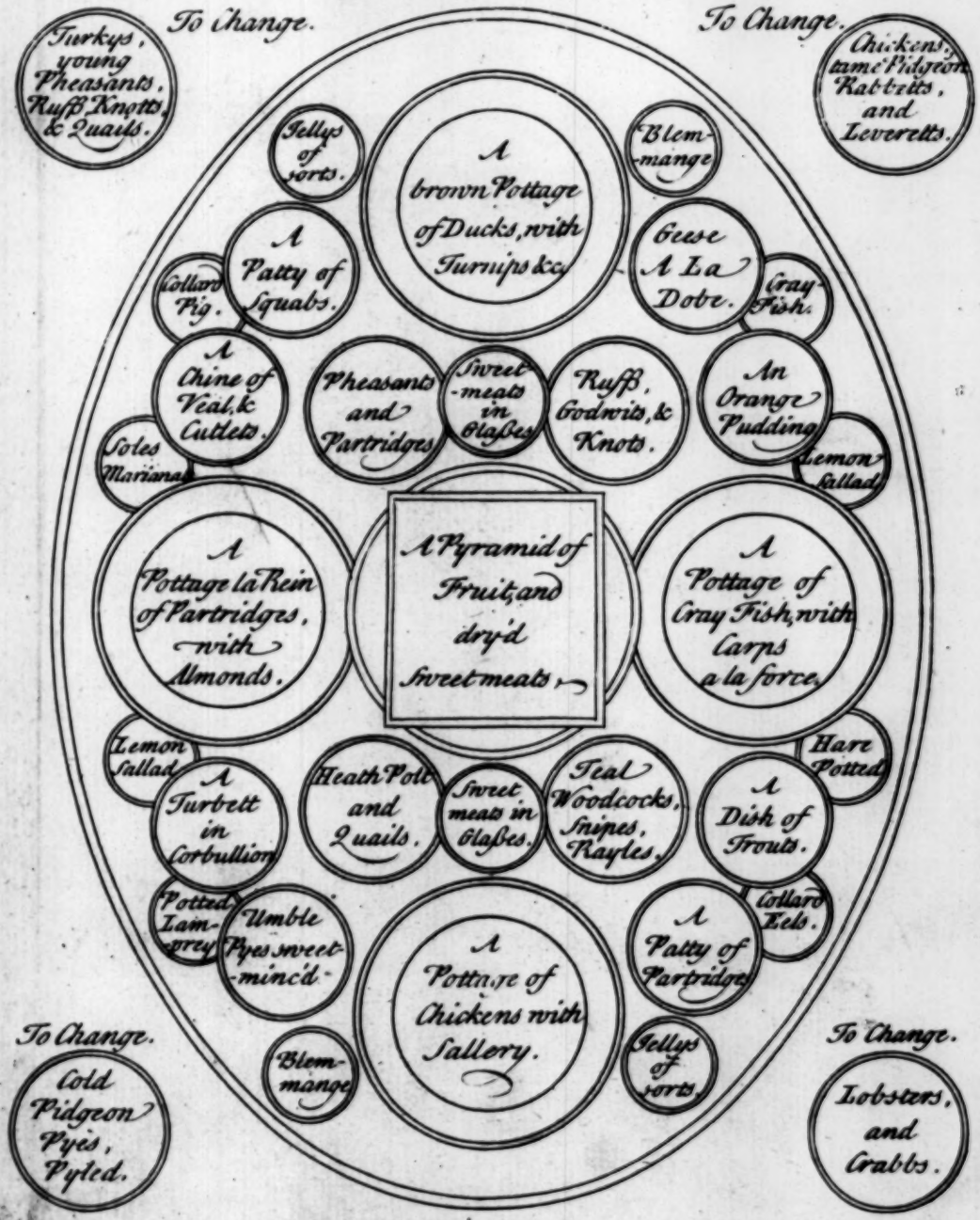
Performid by CHA: CARTER, at several Times and Places, with the Time of the Year when Done, which Informs you what was then in Season and Proper.



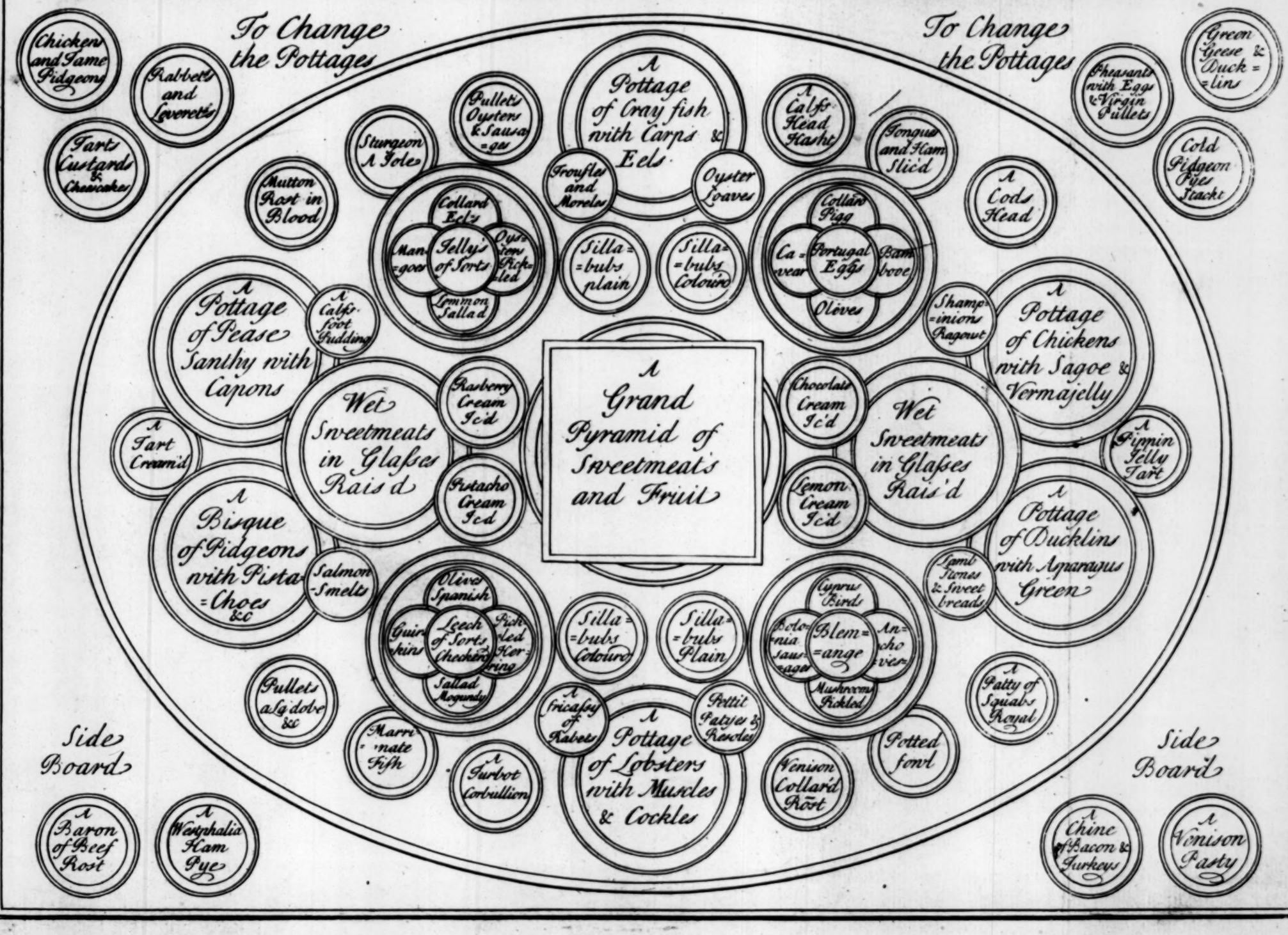
A cold Entertainment for a Masquerade Febr.y 3.d

The Vacant Plates were Sett to Eat on for none Sat Down.

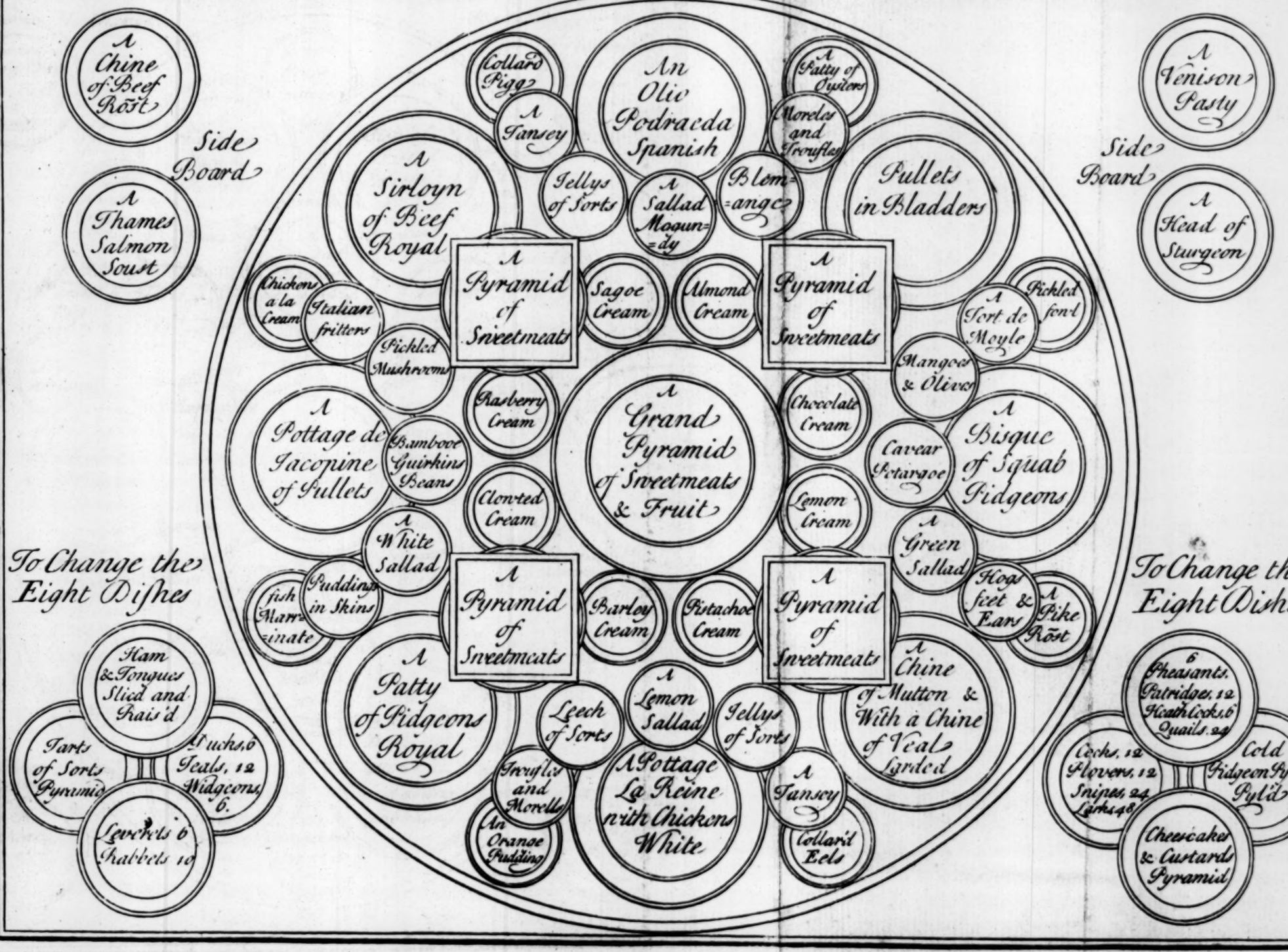
Ambogue Sep.br 20.th



AMBIGUE DONE BY Charles Carter.



AMBIGUE DONE BY Charles Carter.



Ambigue June 14th.

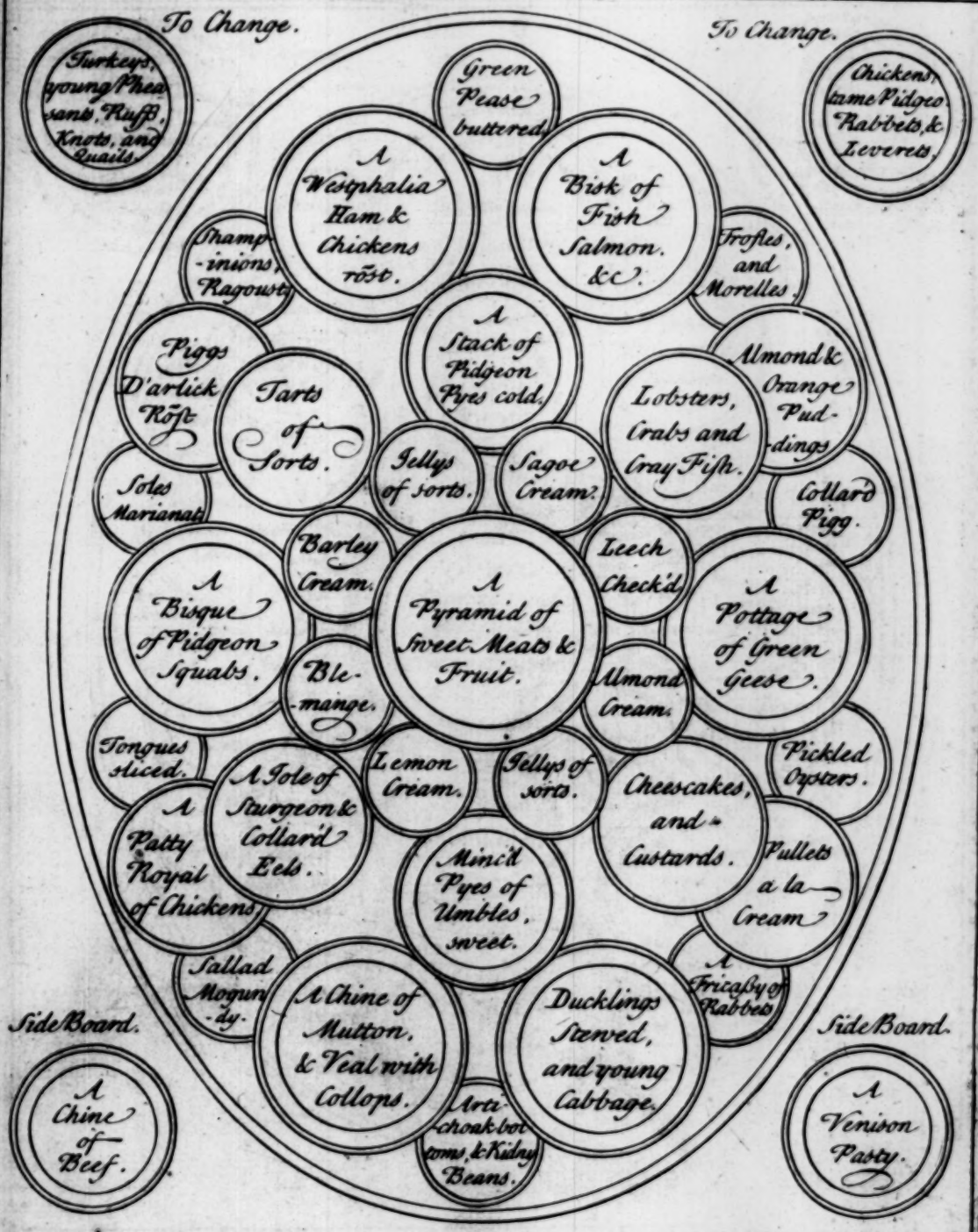
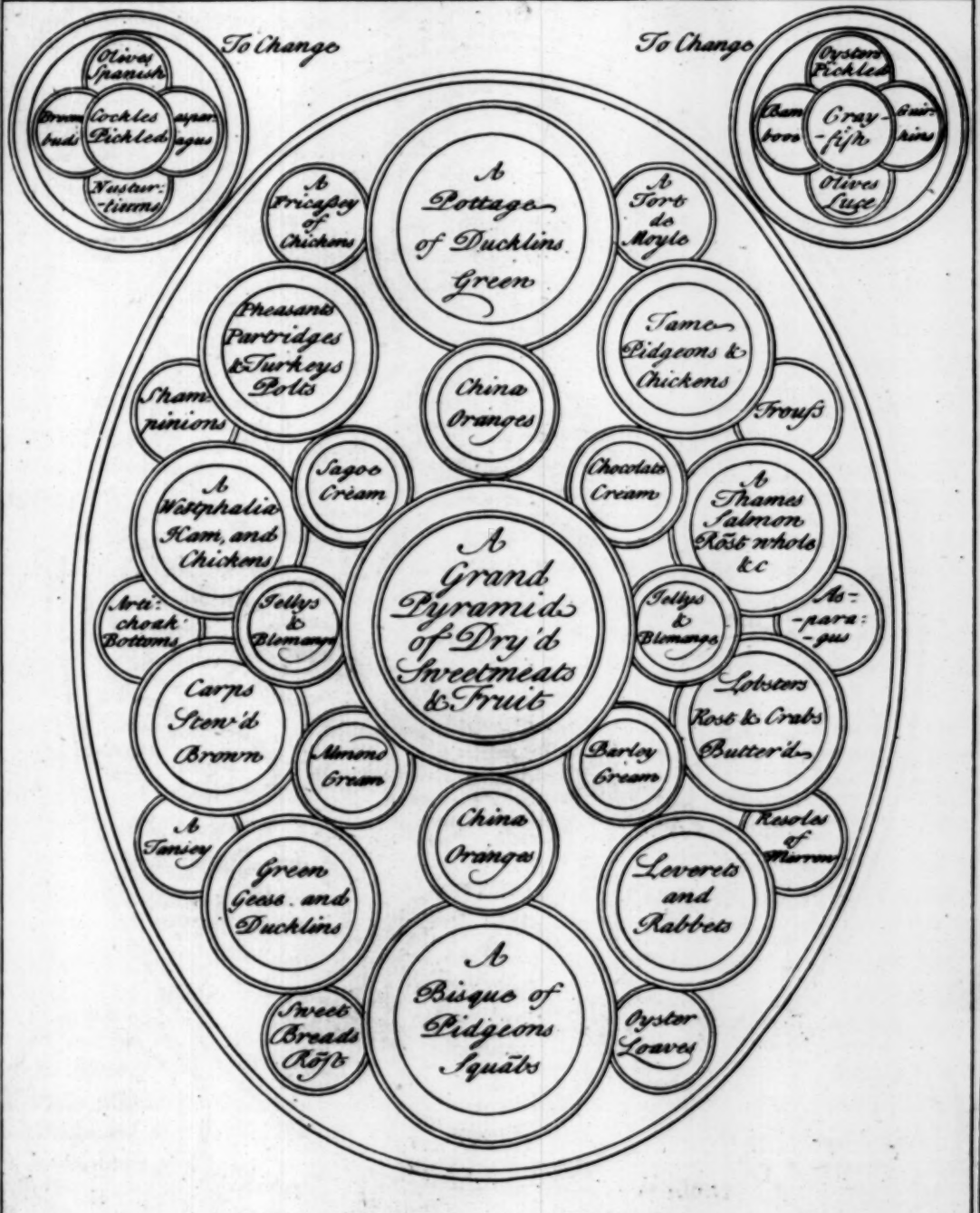
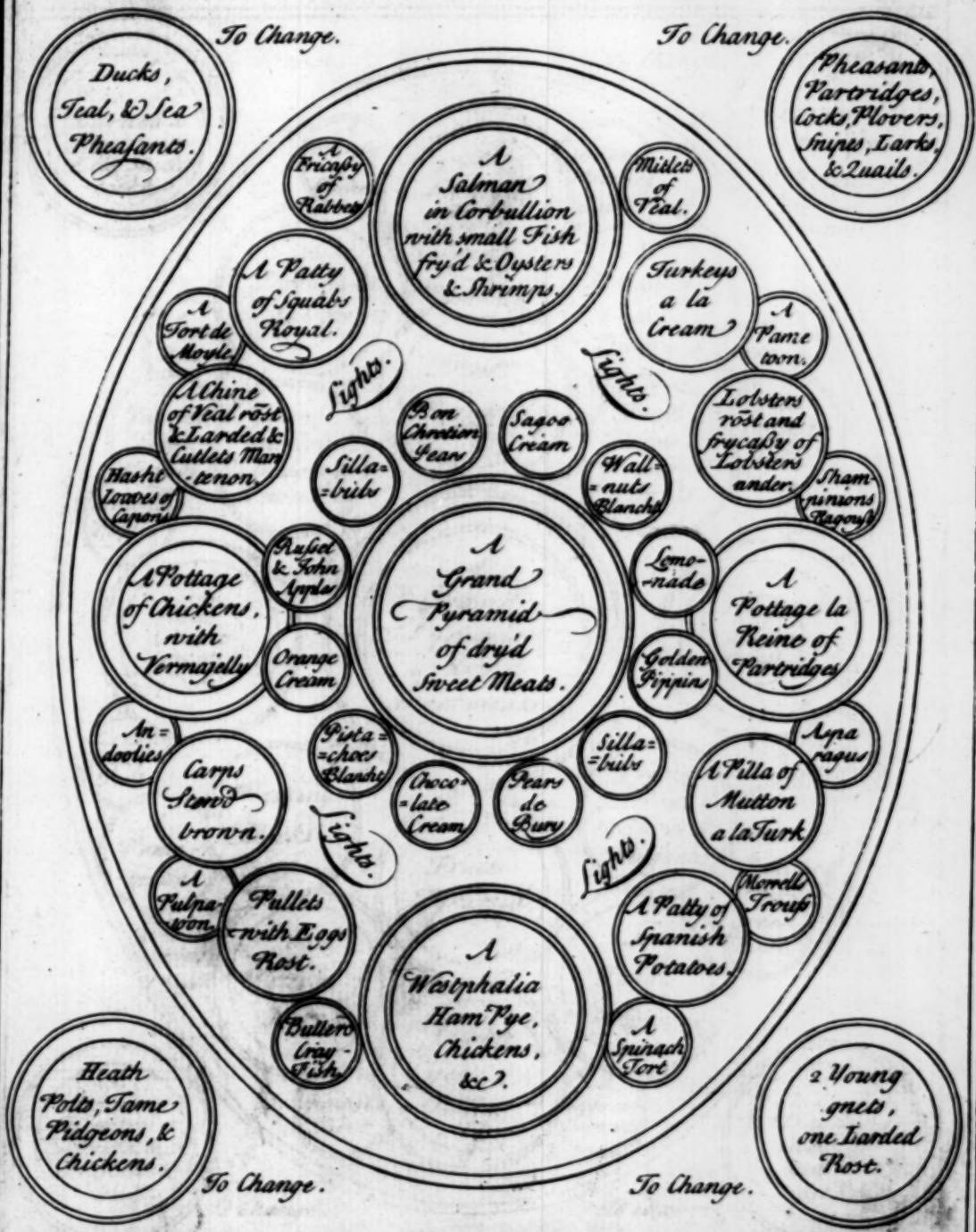


plate n. 16. missing.

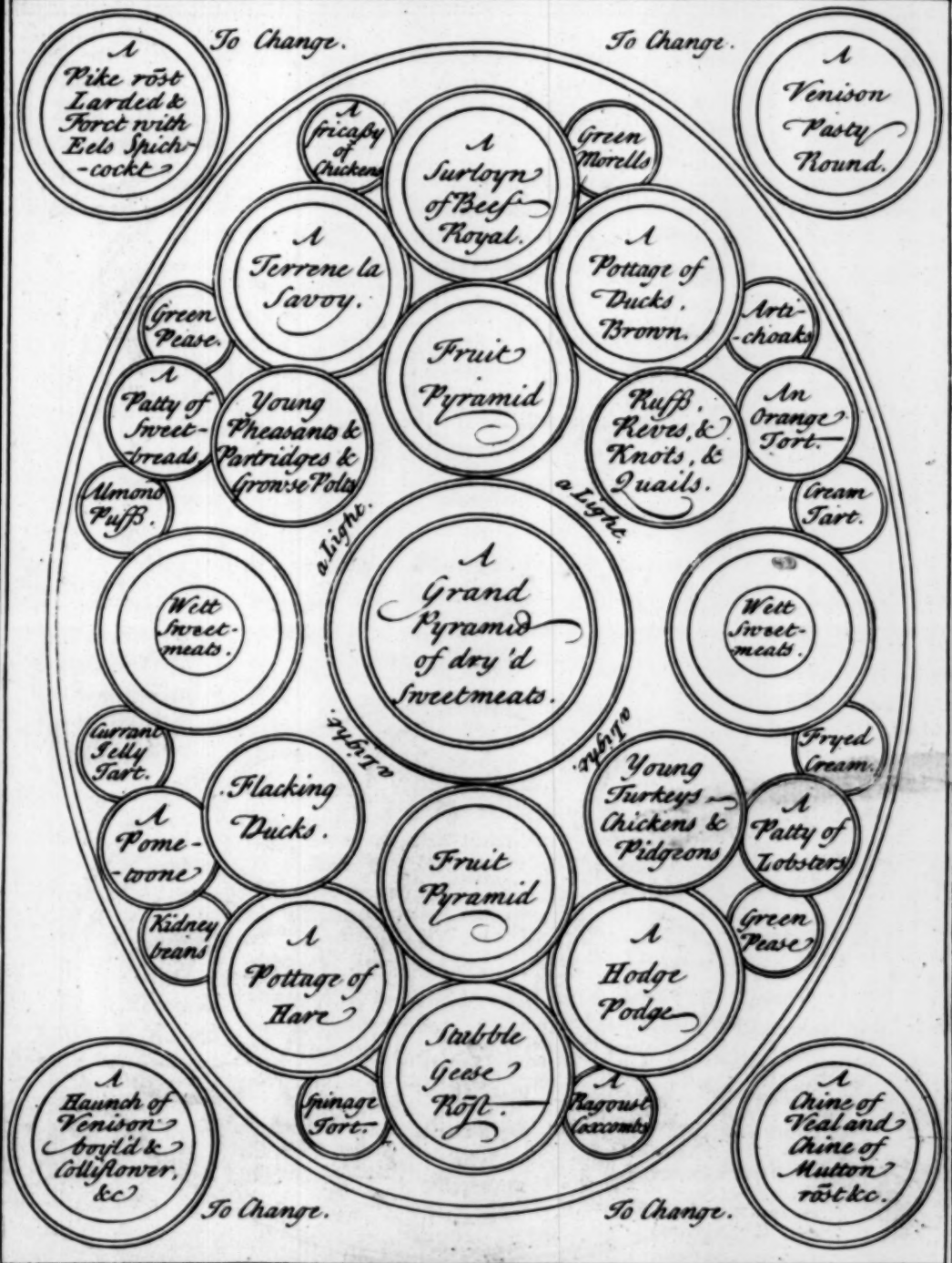
Ambigue May the 3d.



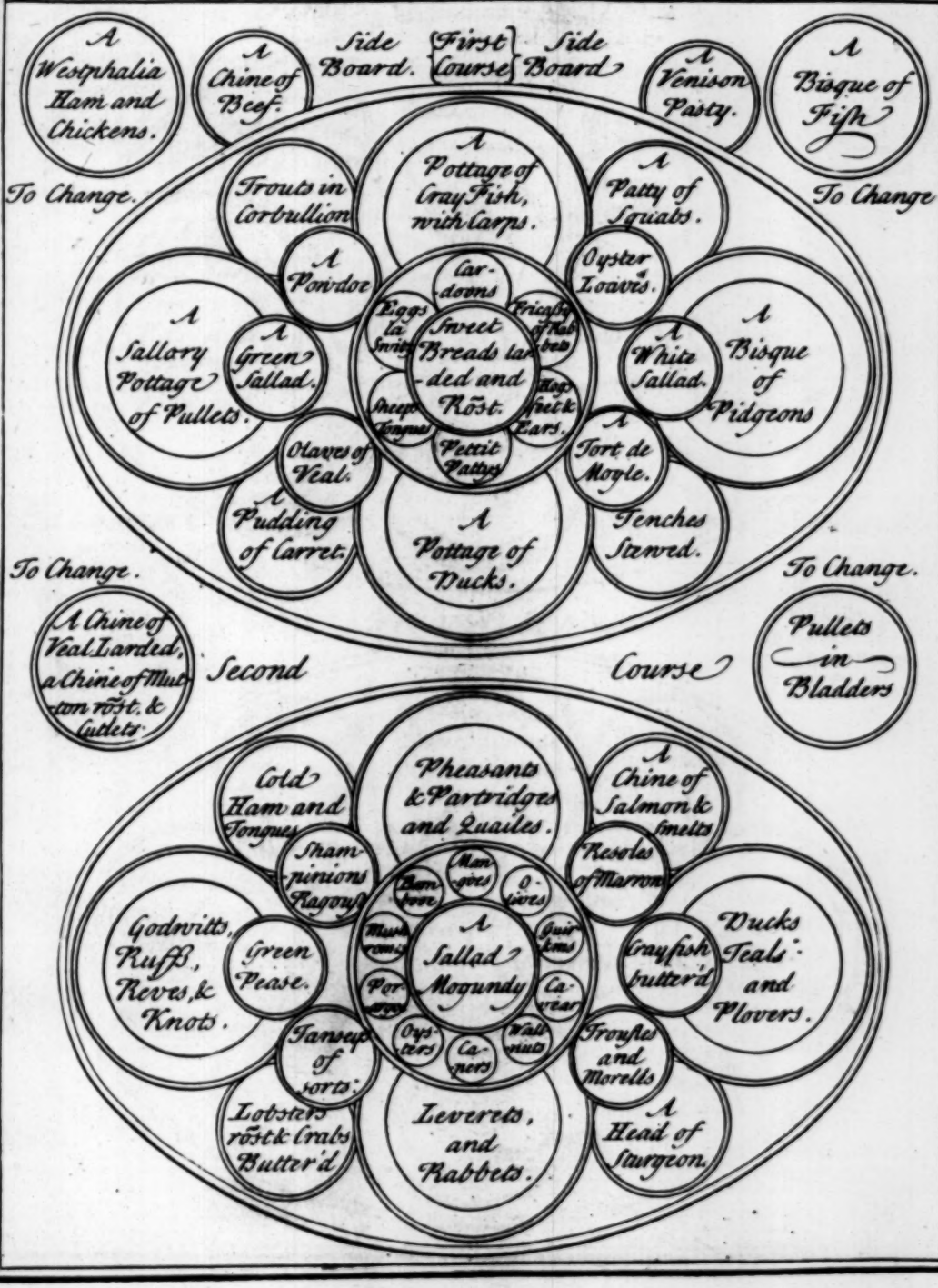
Ambigue for the King Decembr. 2d.



Ambigue August 20th.

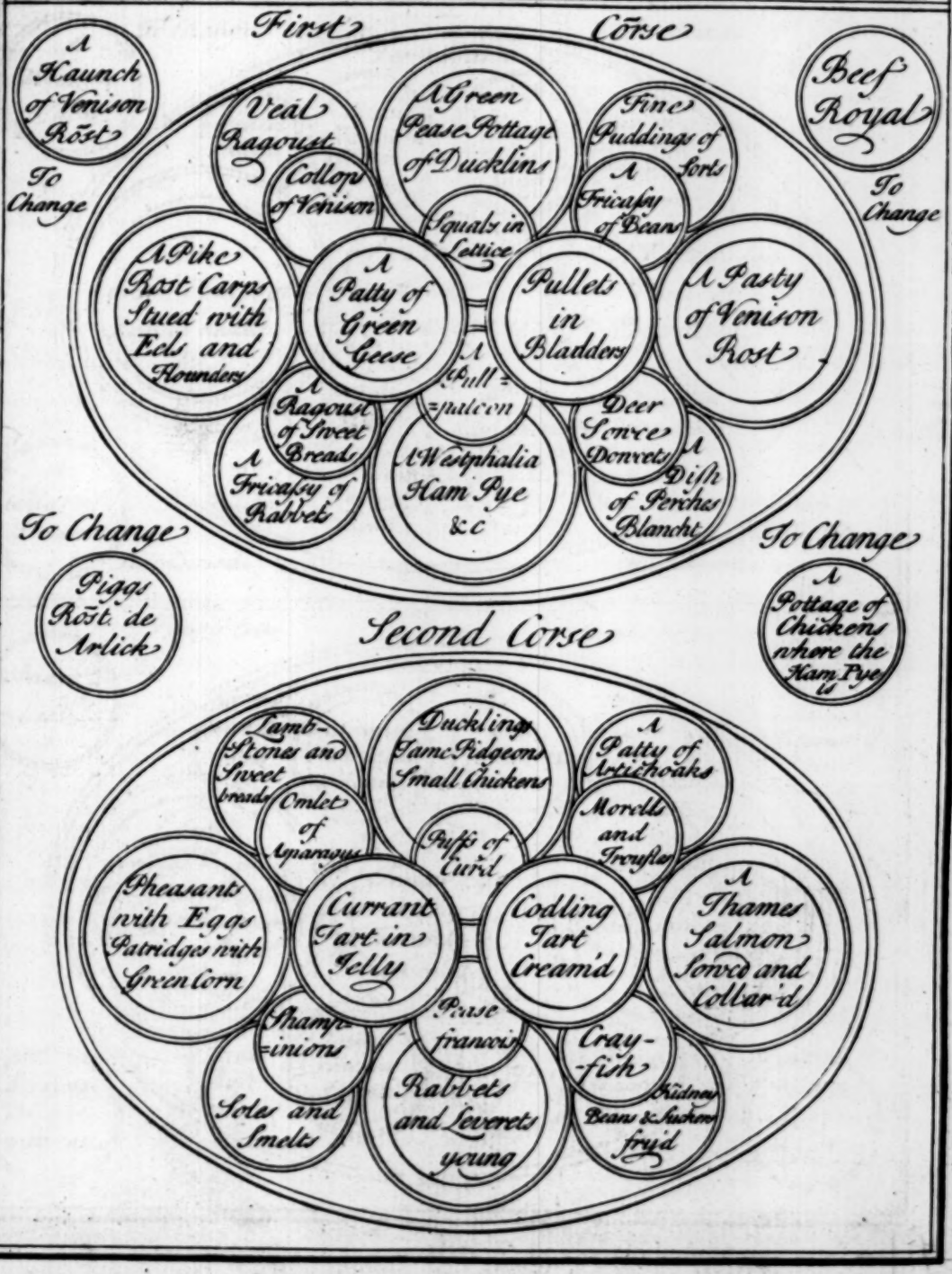


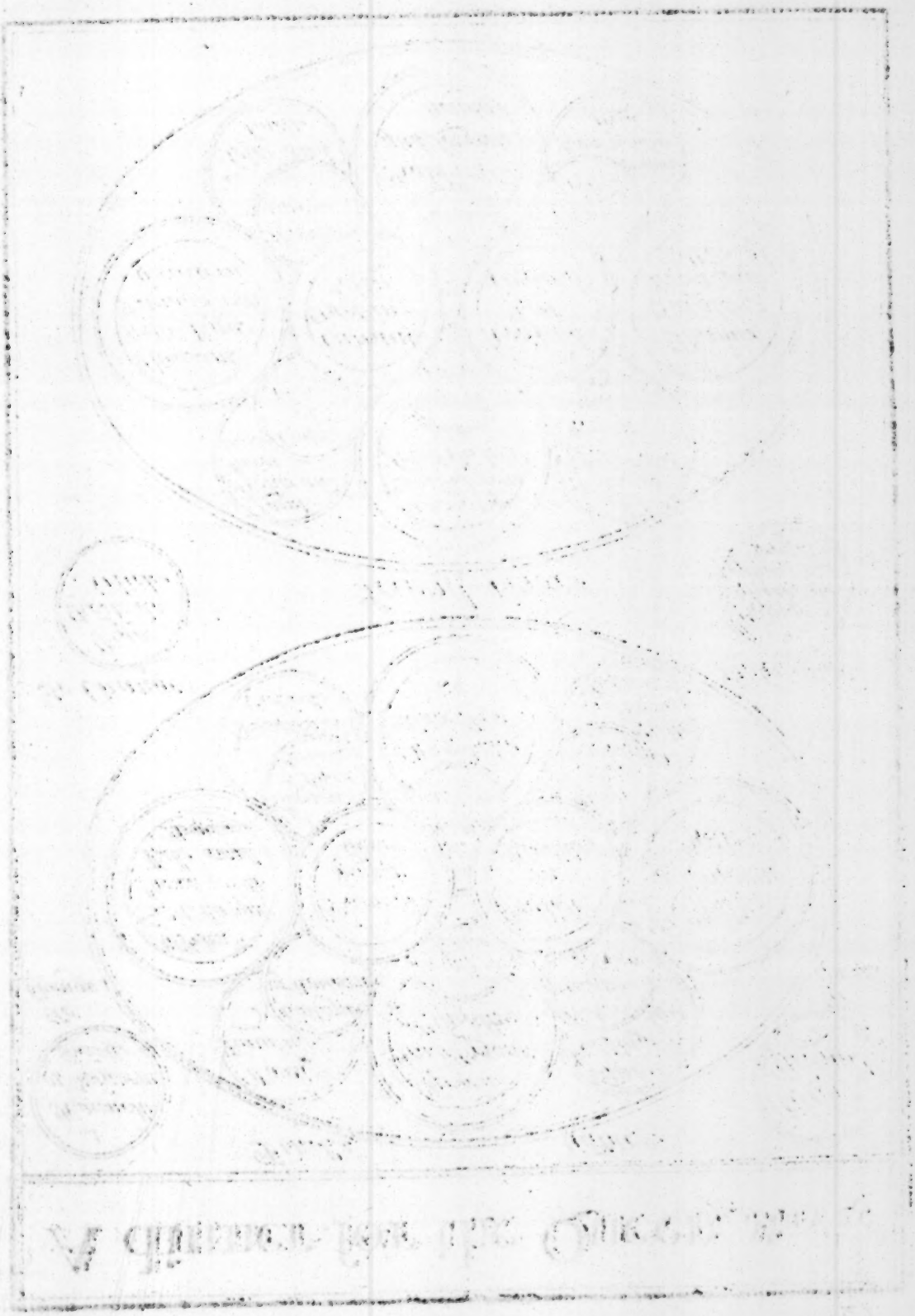
A Dinner for the King Sep.10th



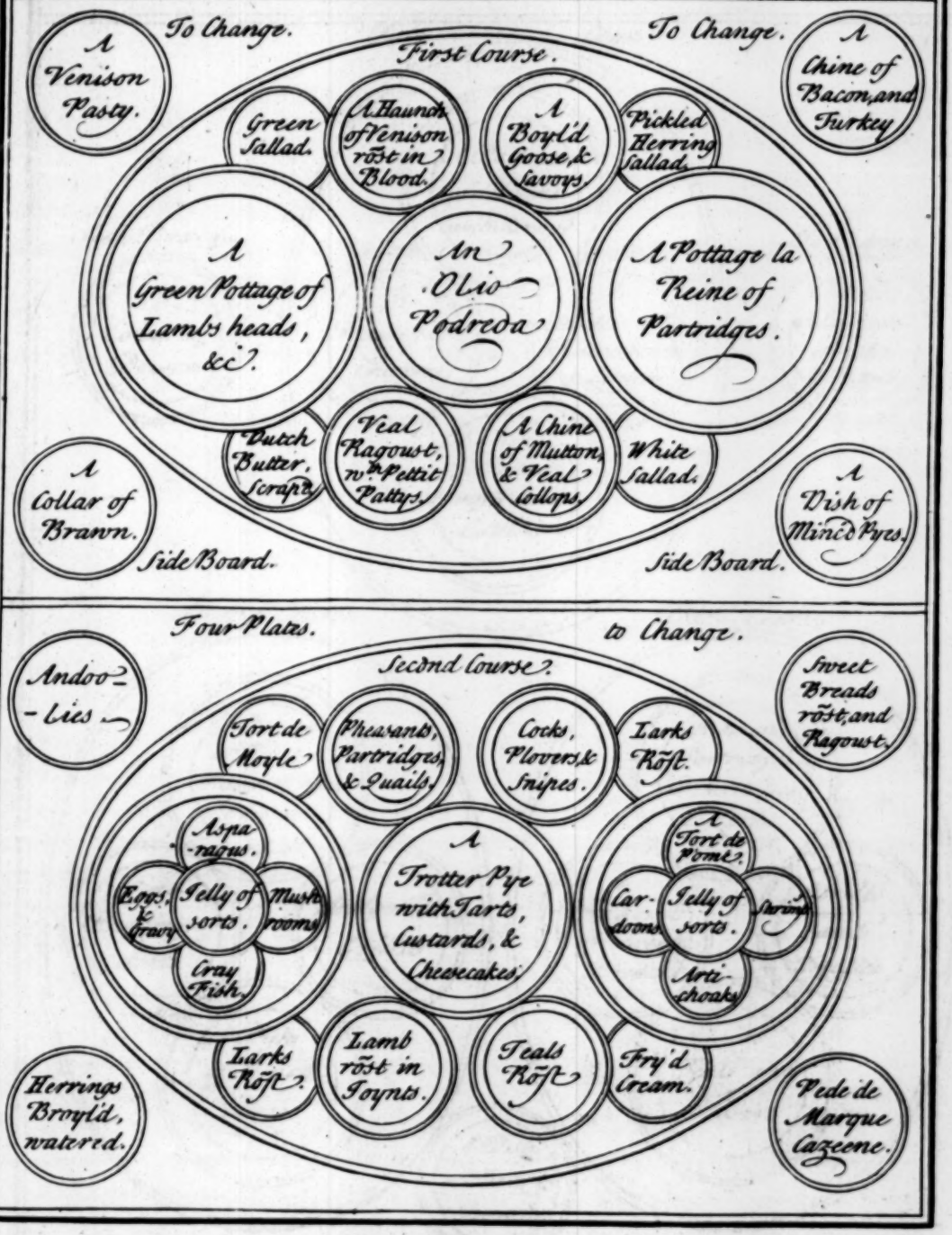
A Dinner for the King Sup. p.

A dinner for the Queen, May 29th.

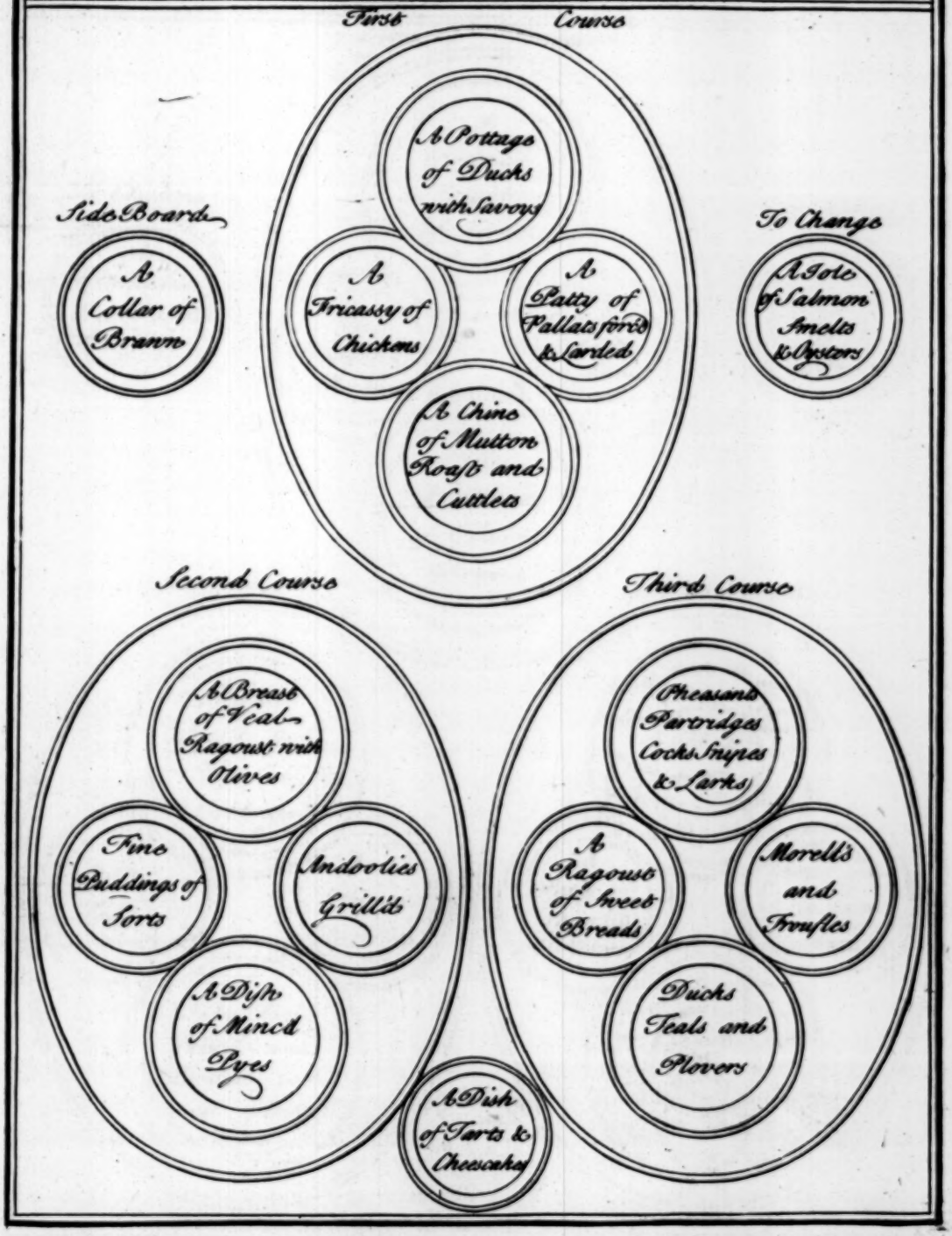


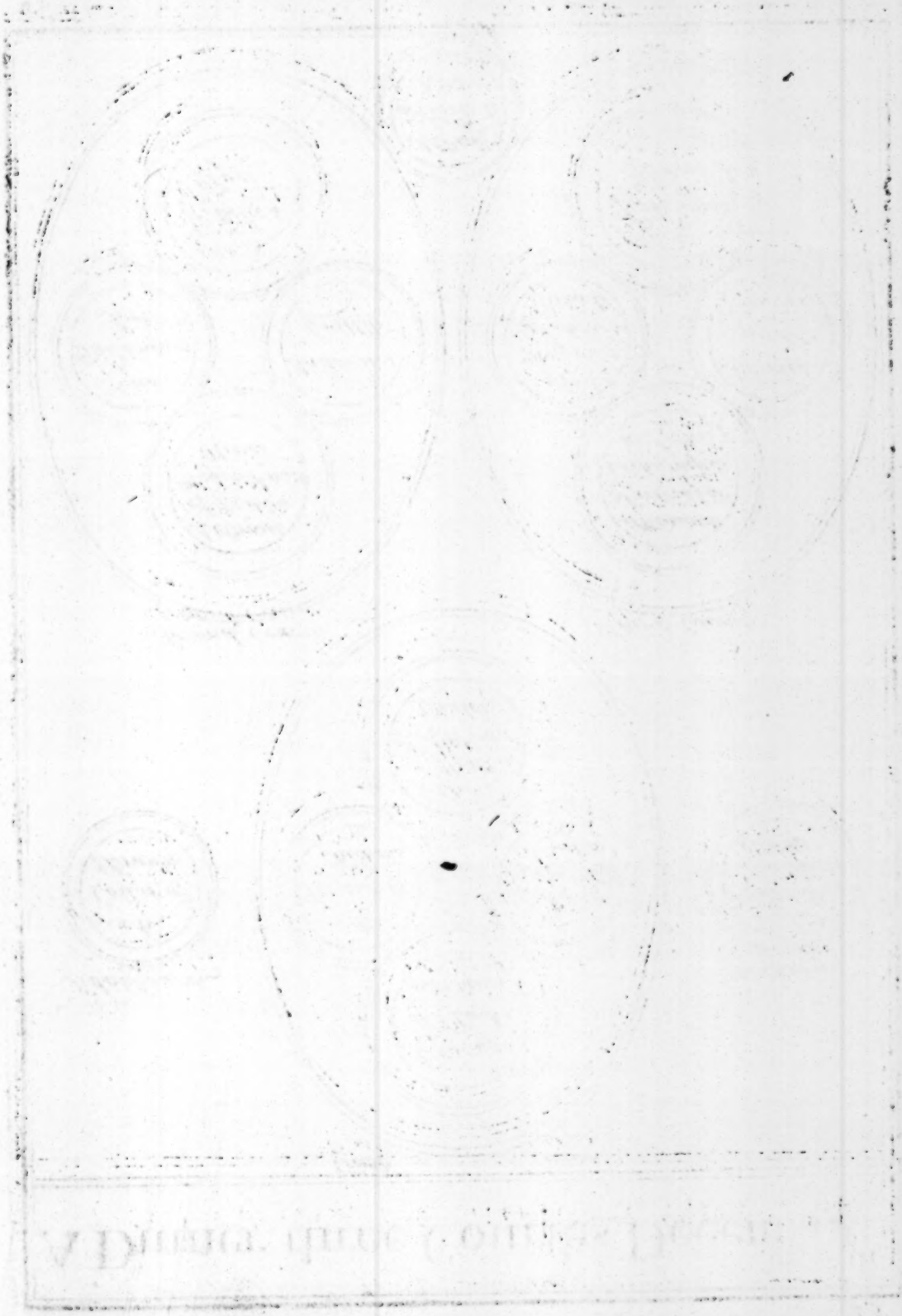


A Dinner for the King Dec. 20th.

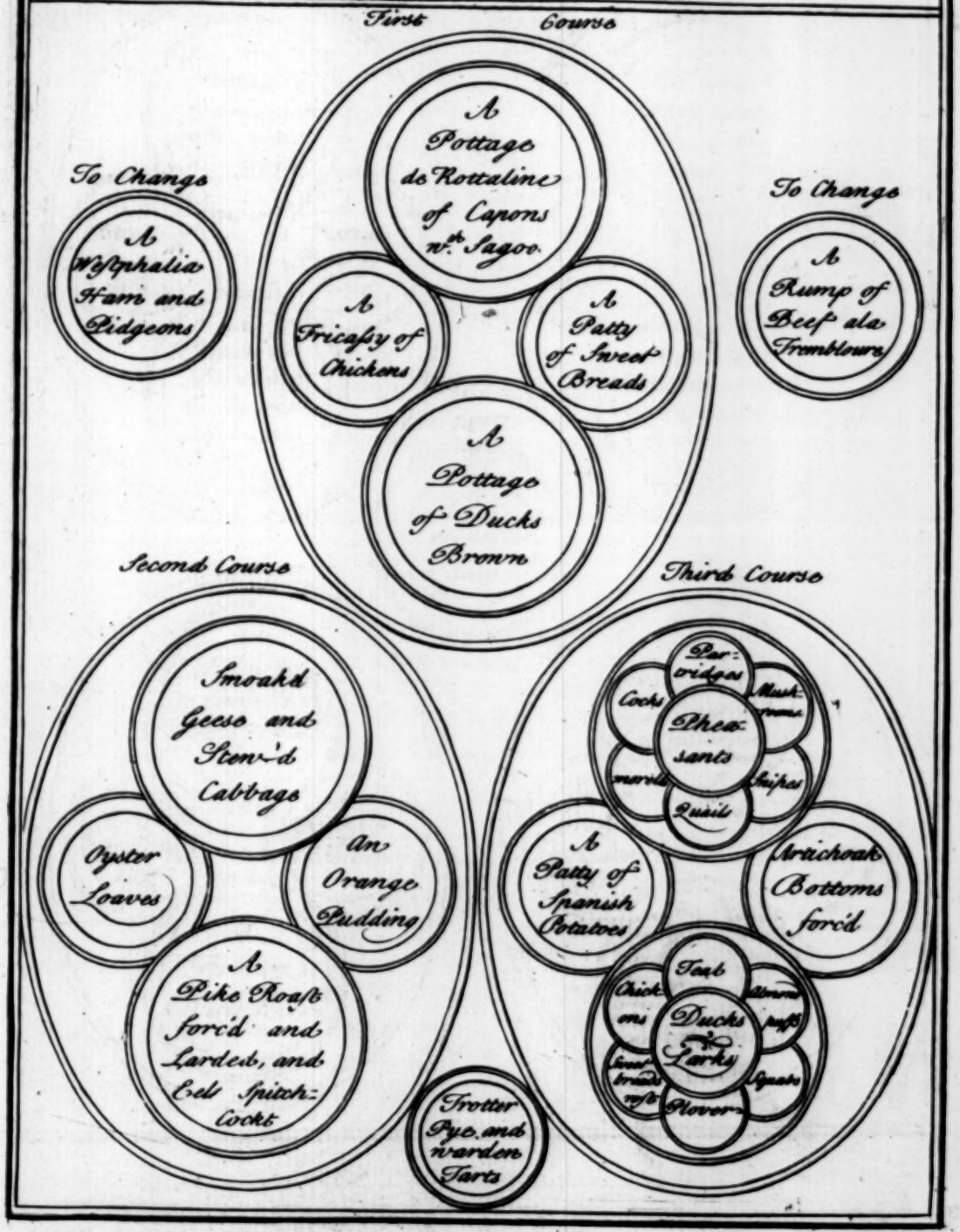


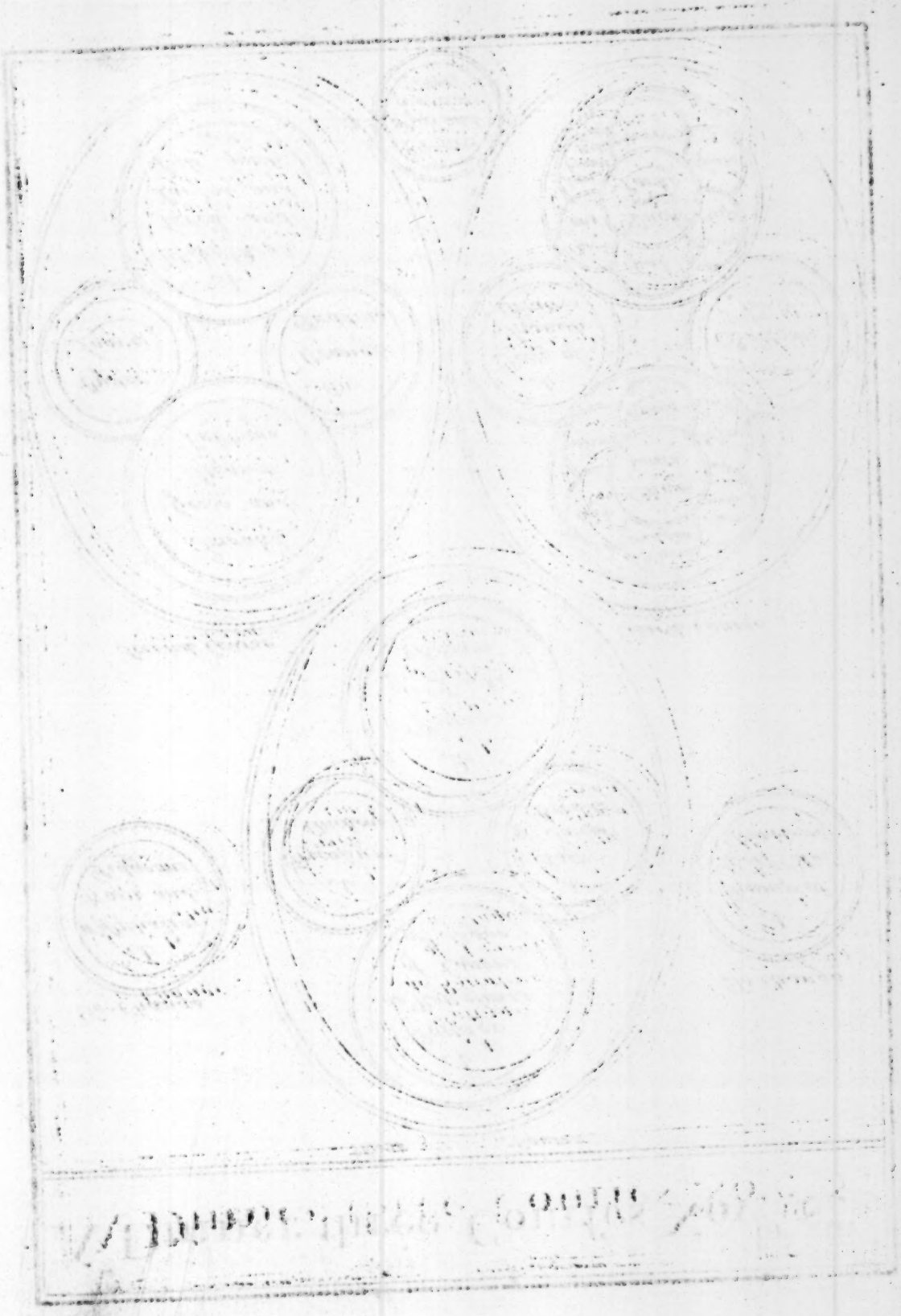
A Dinner three Courses Decem^{br}: 14th.



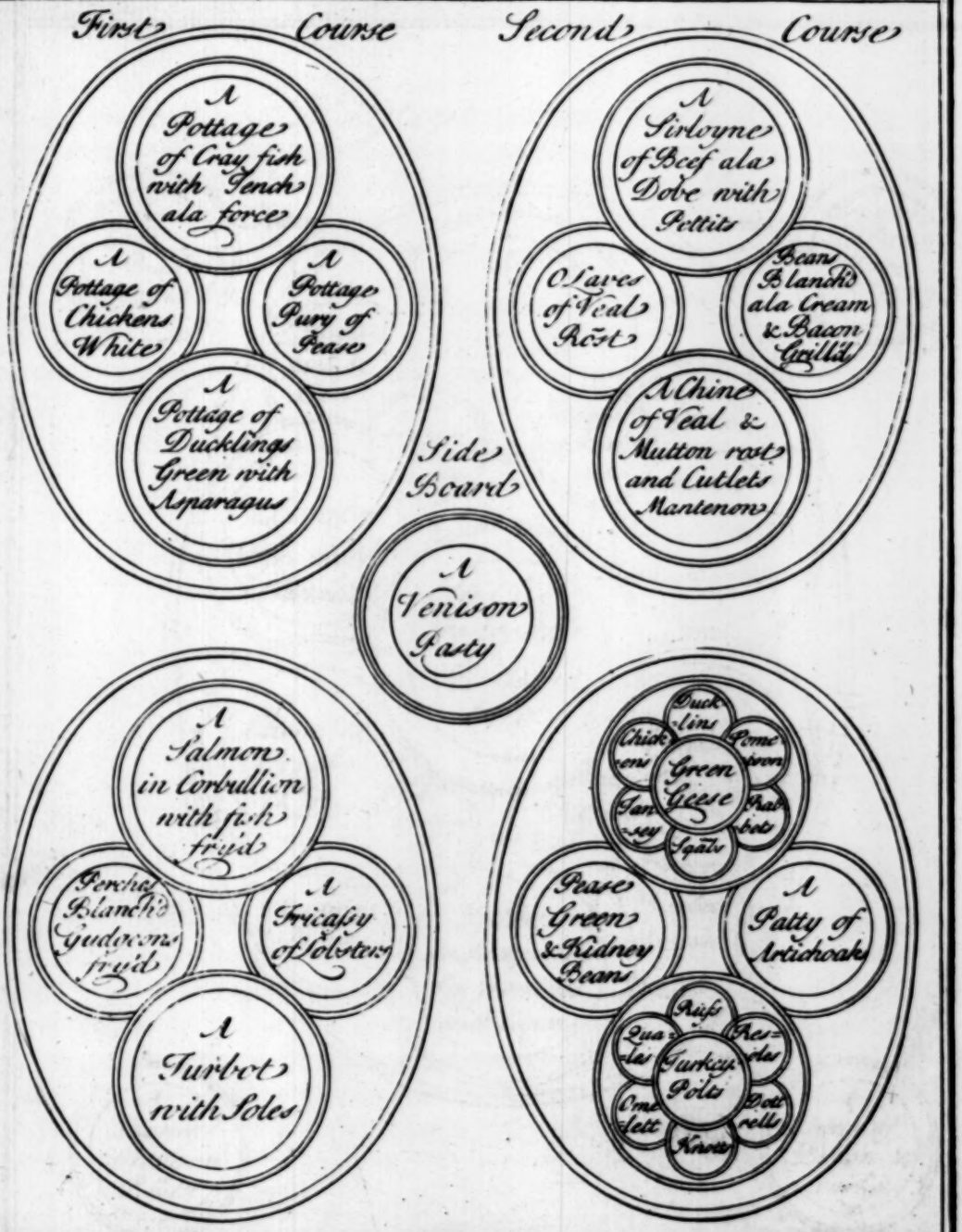


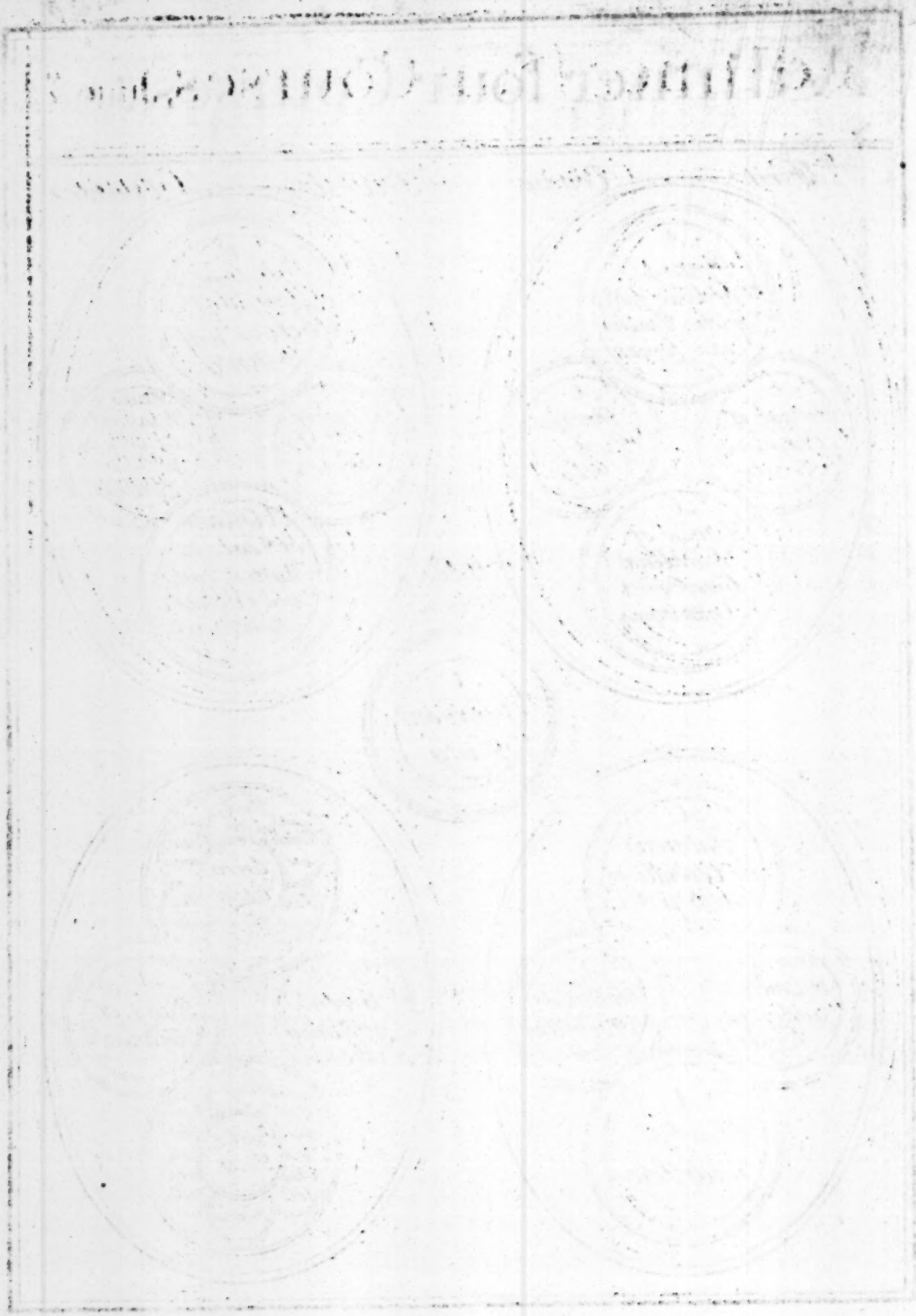
A Dinner three Courses Nov.br 8th.





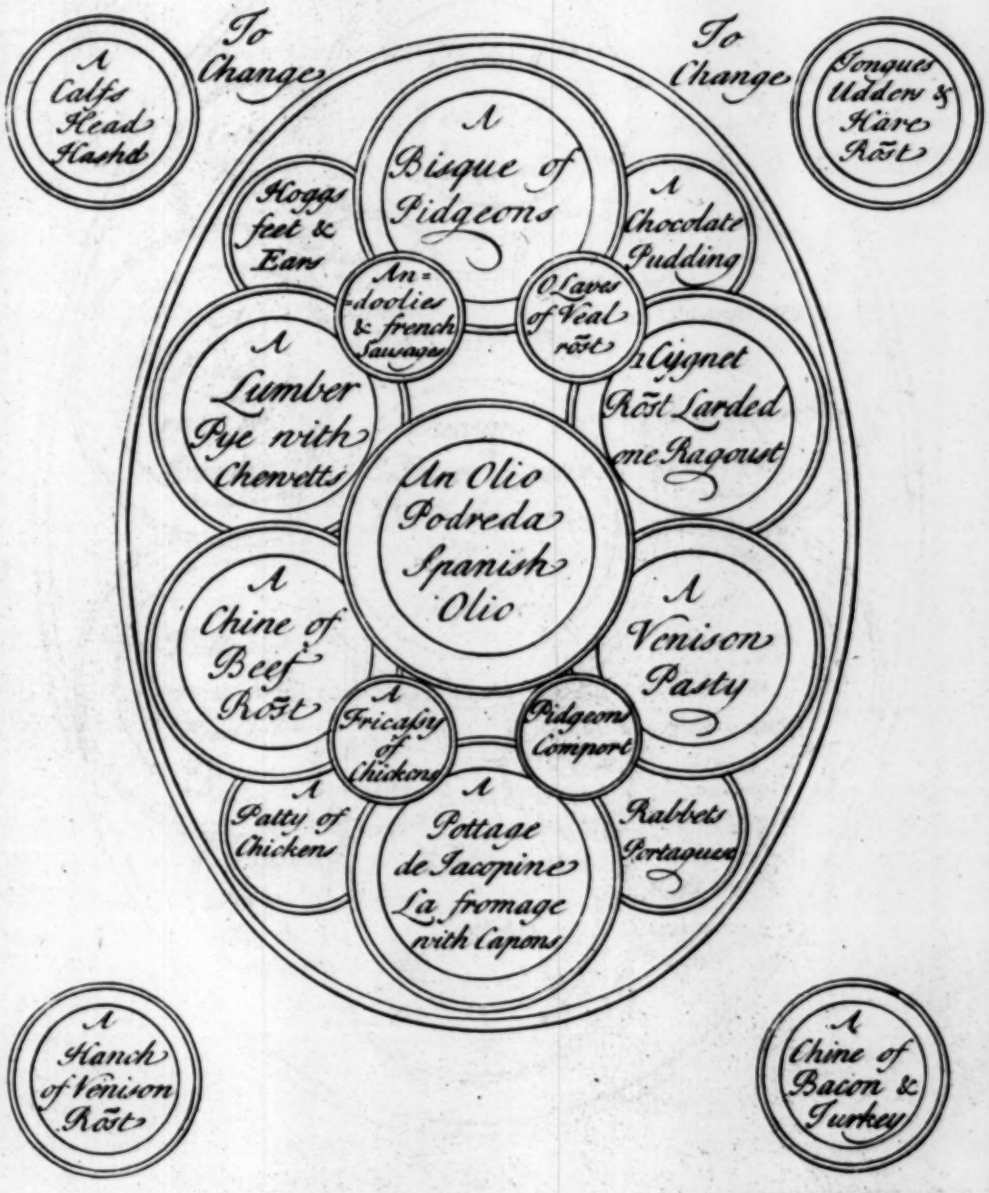
A dinner four Courses, June d. 2.

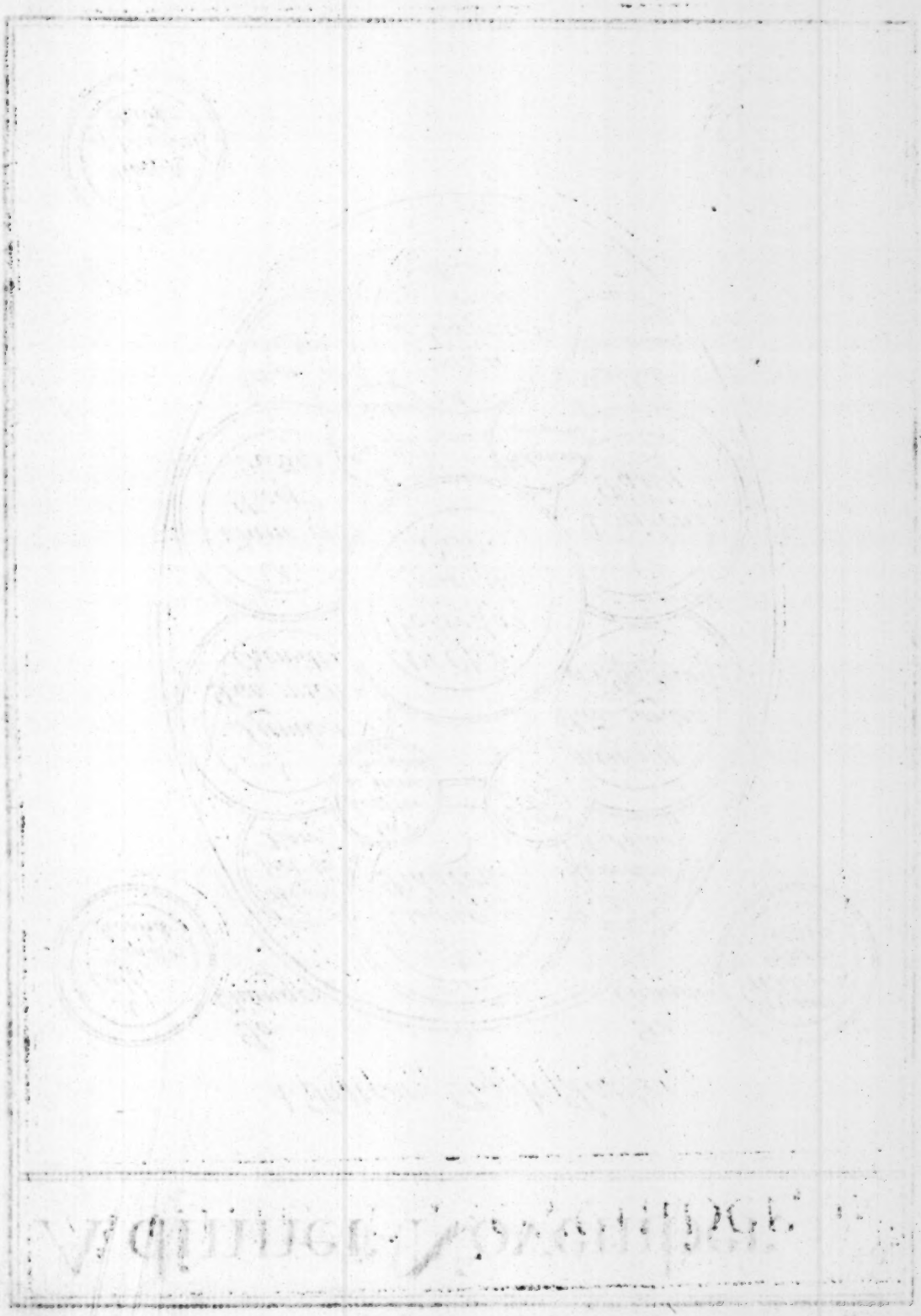




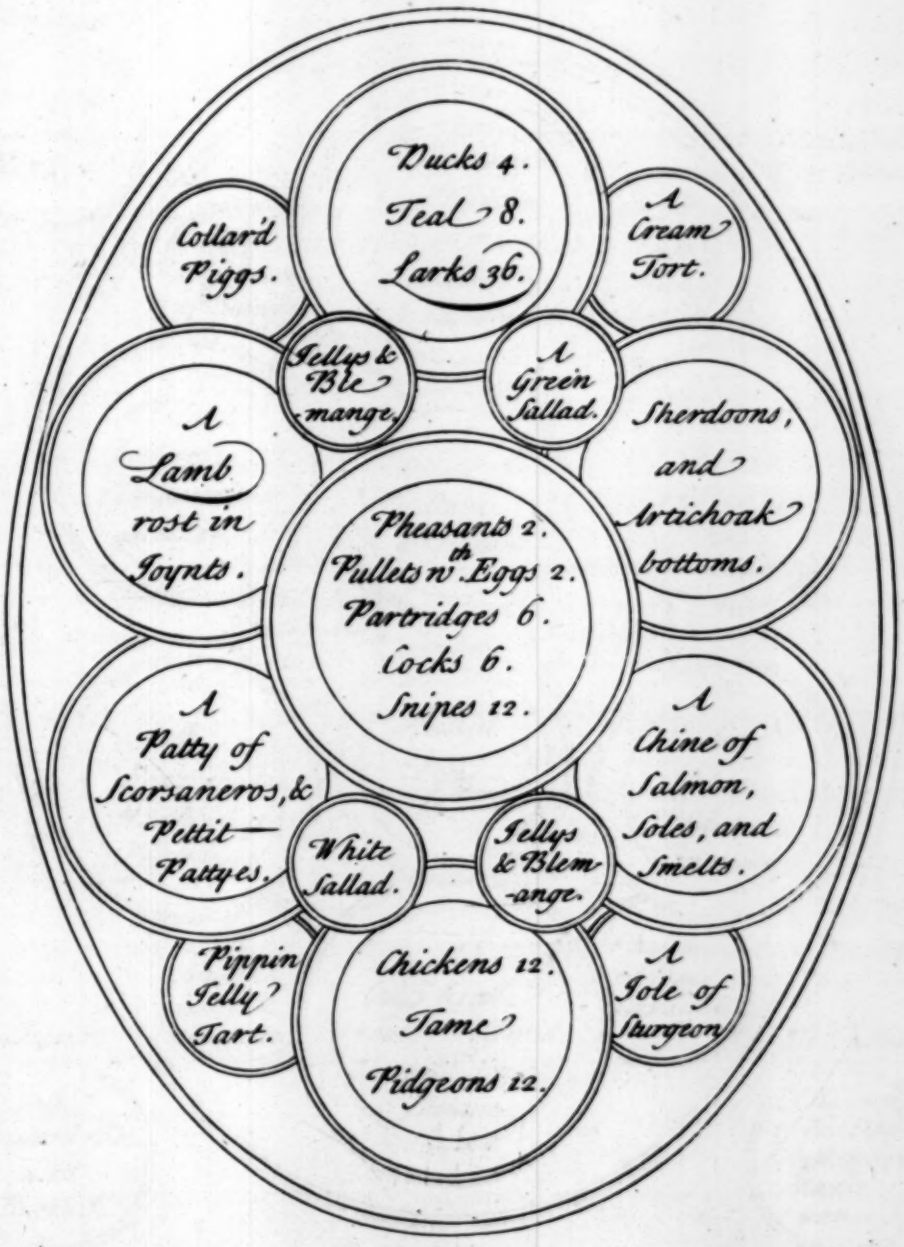
A dinner November, 15.th

A Fifteen Dish Table

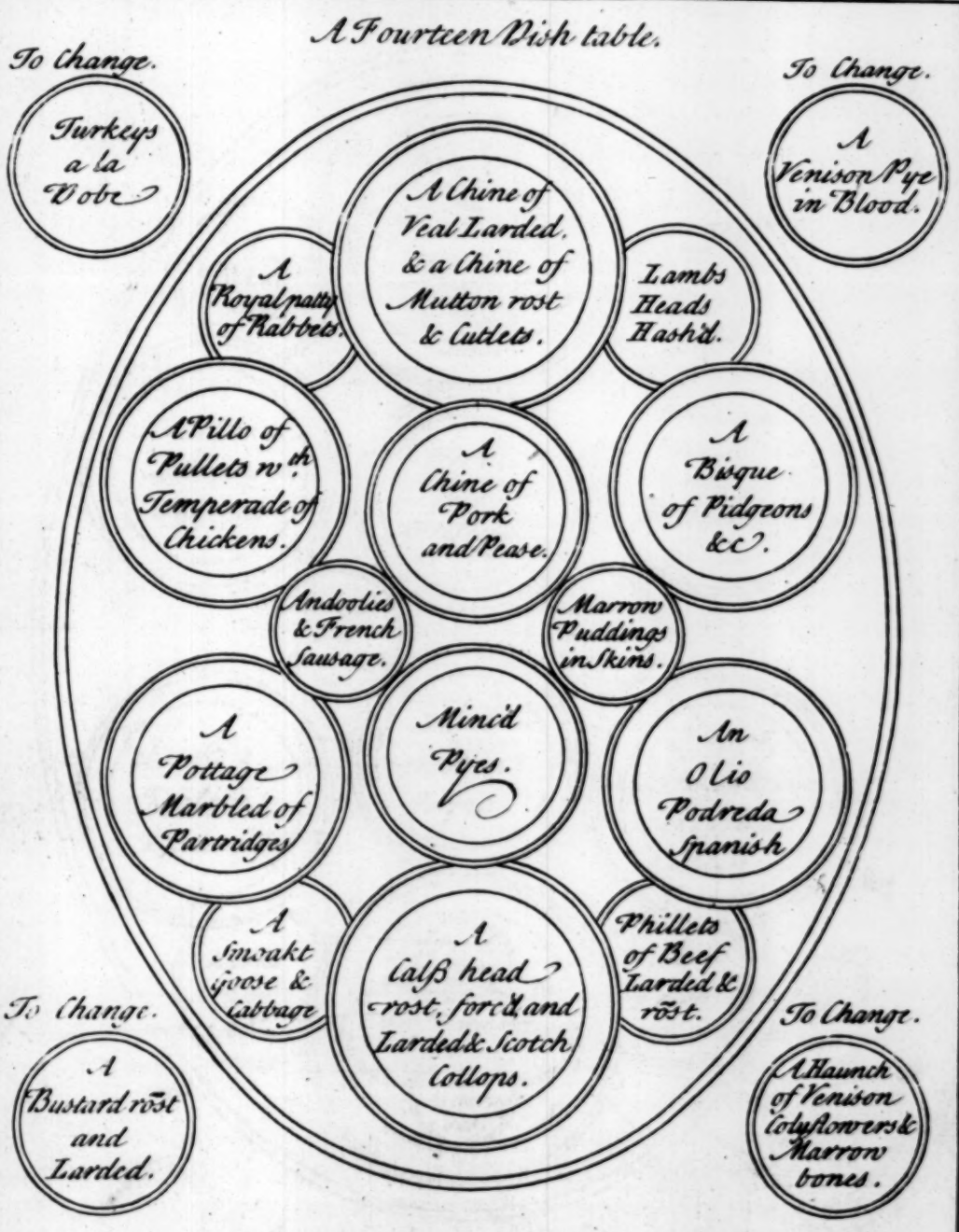


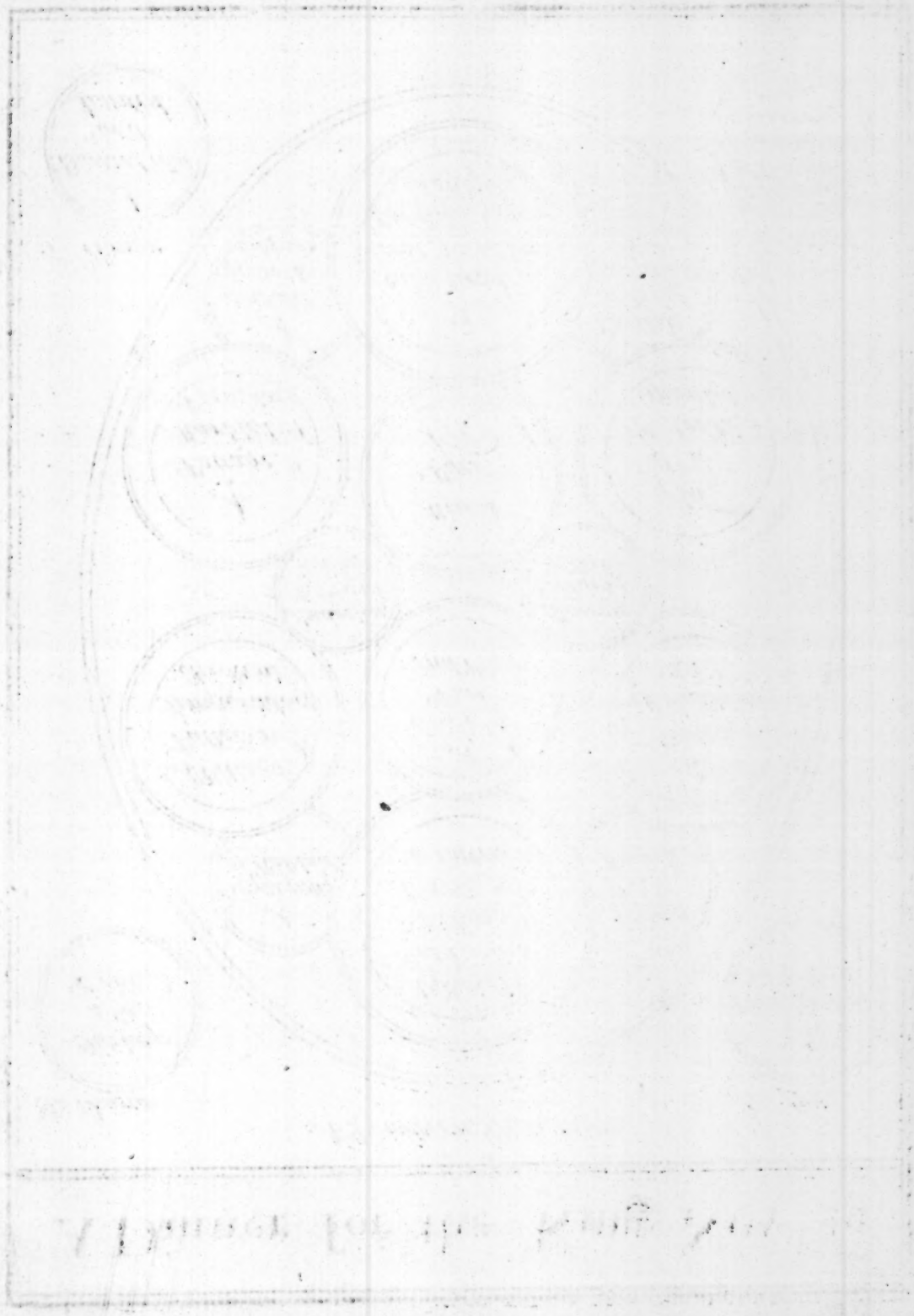


A Second Courſe thus.

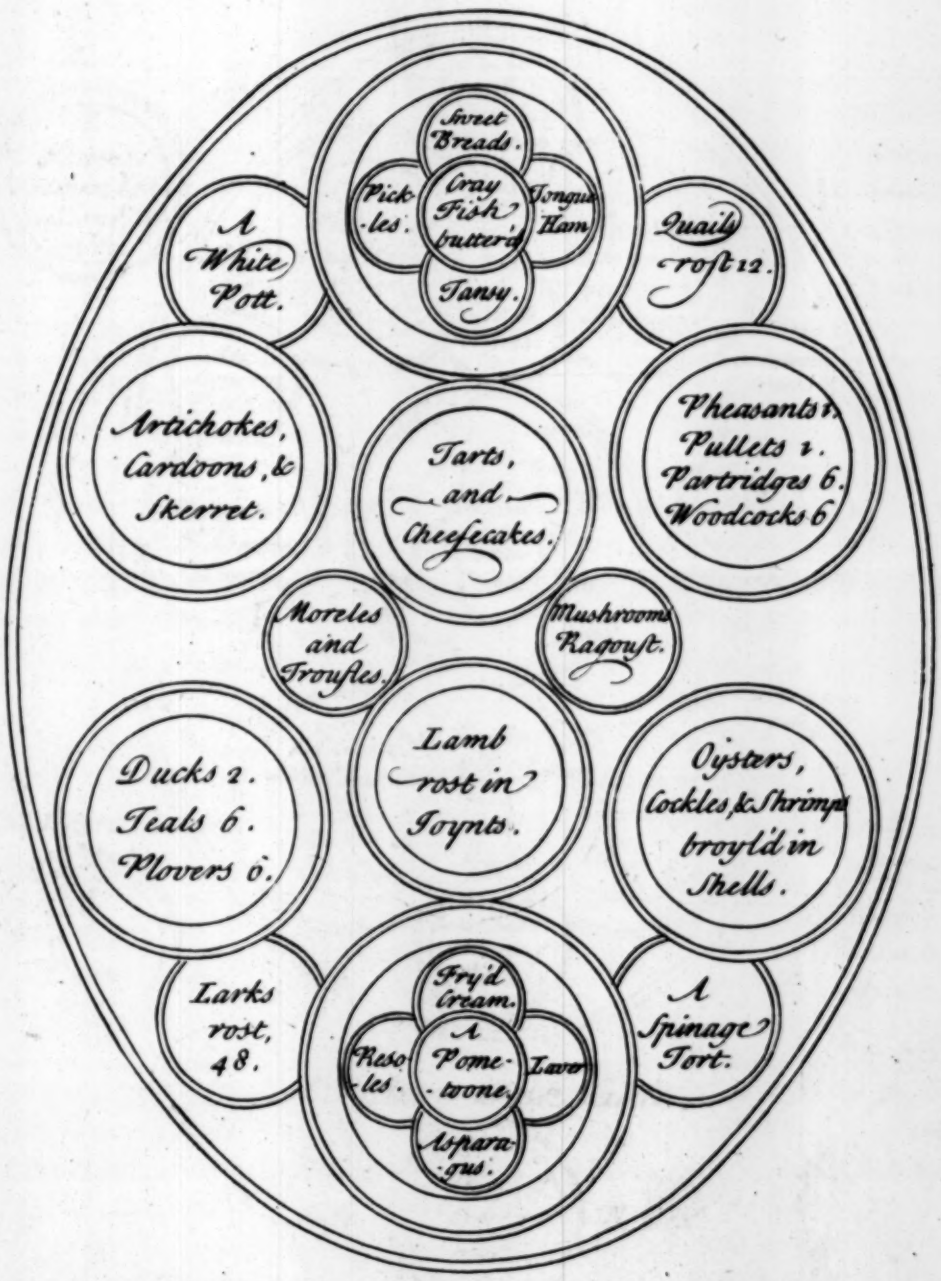


A Dinner for the King Novr. 29.

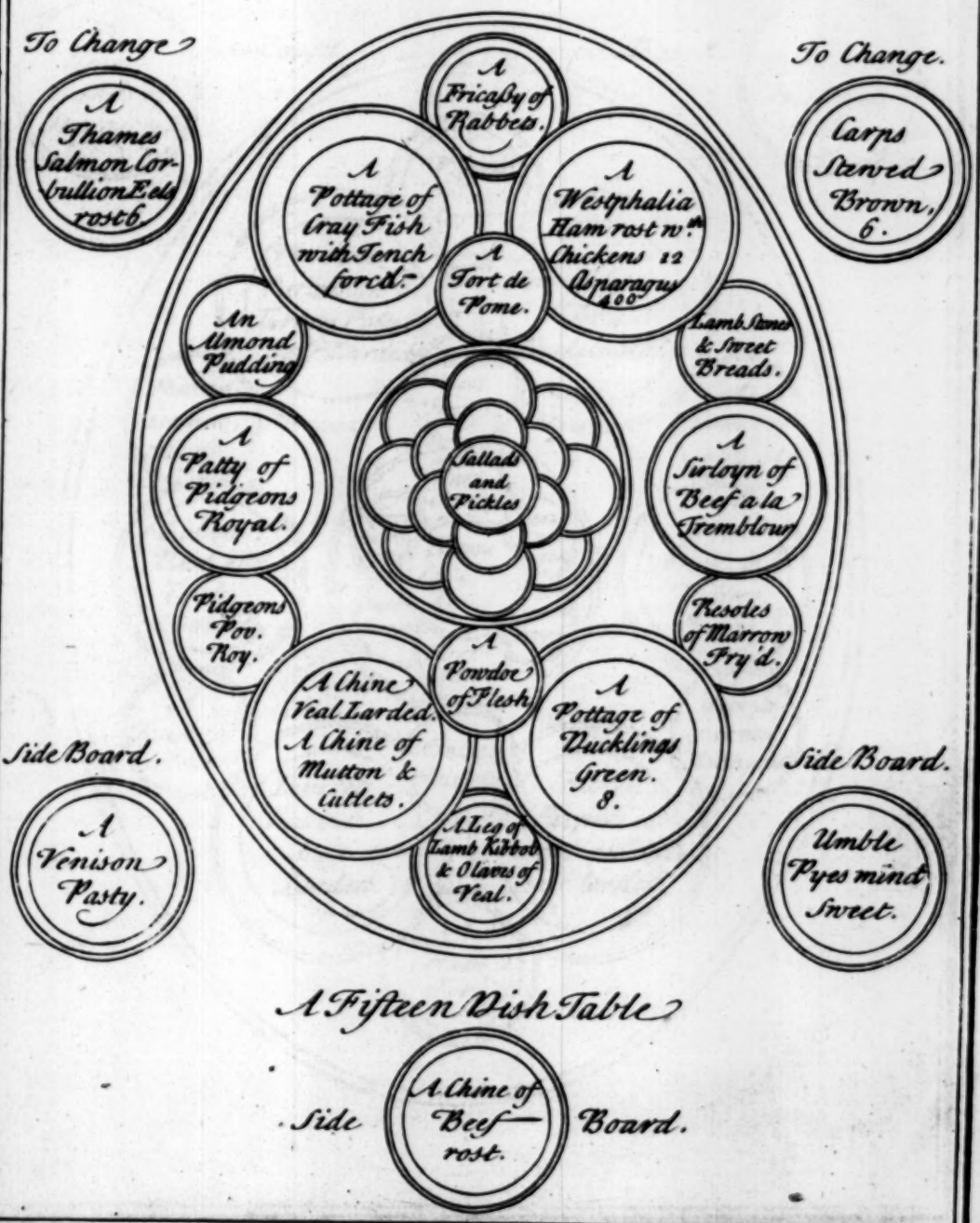


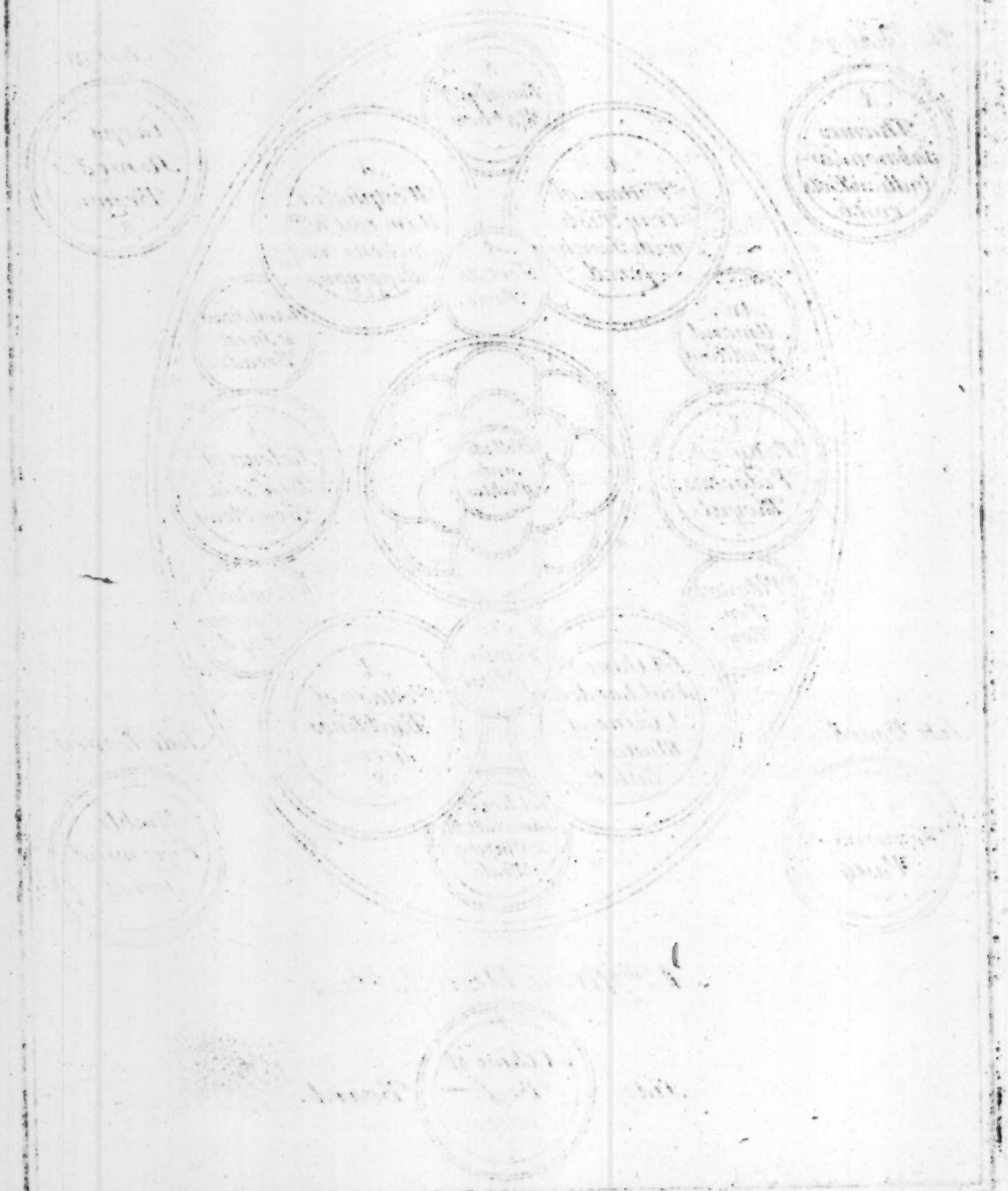


Second Course thus.

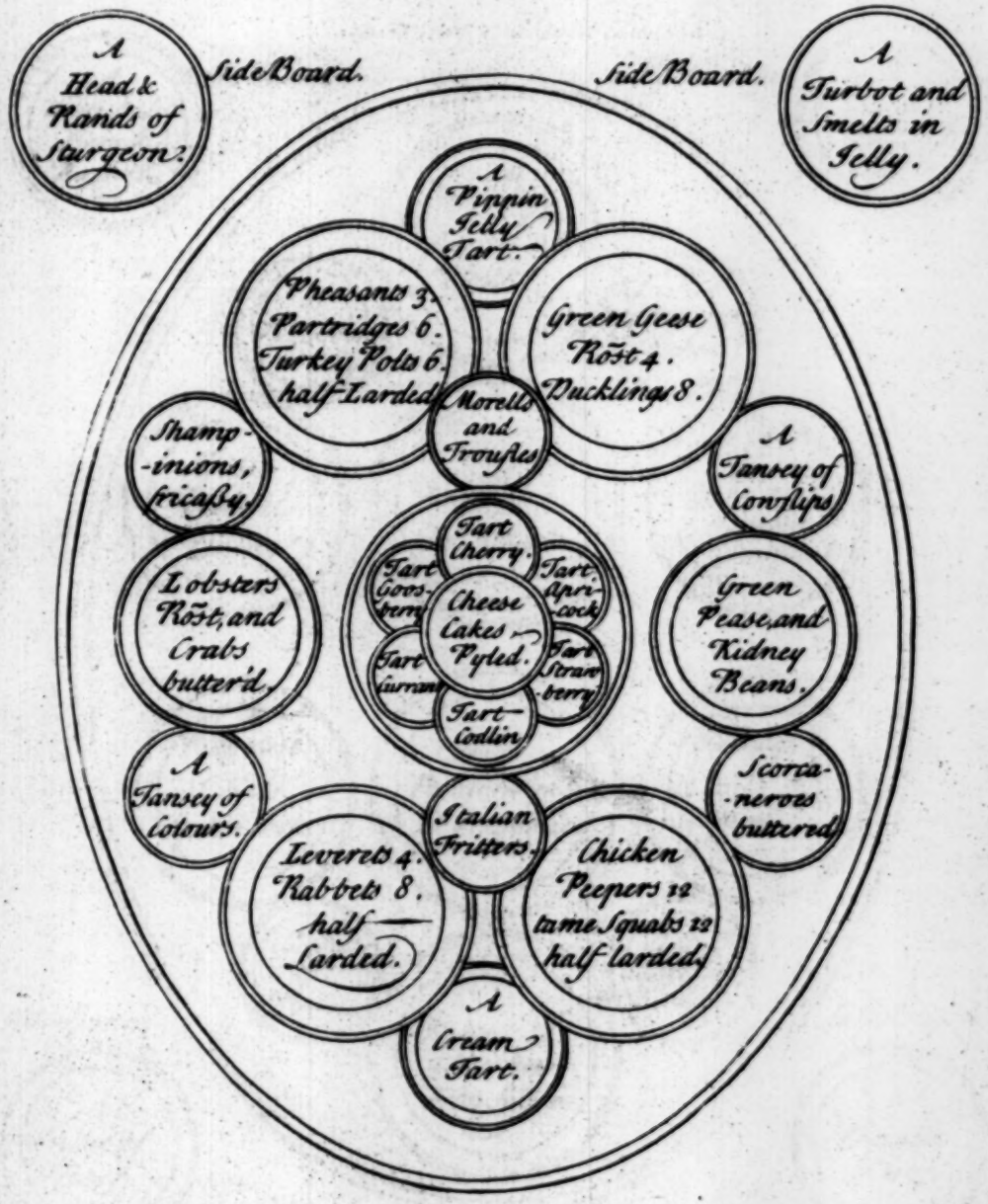


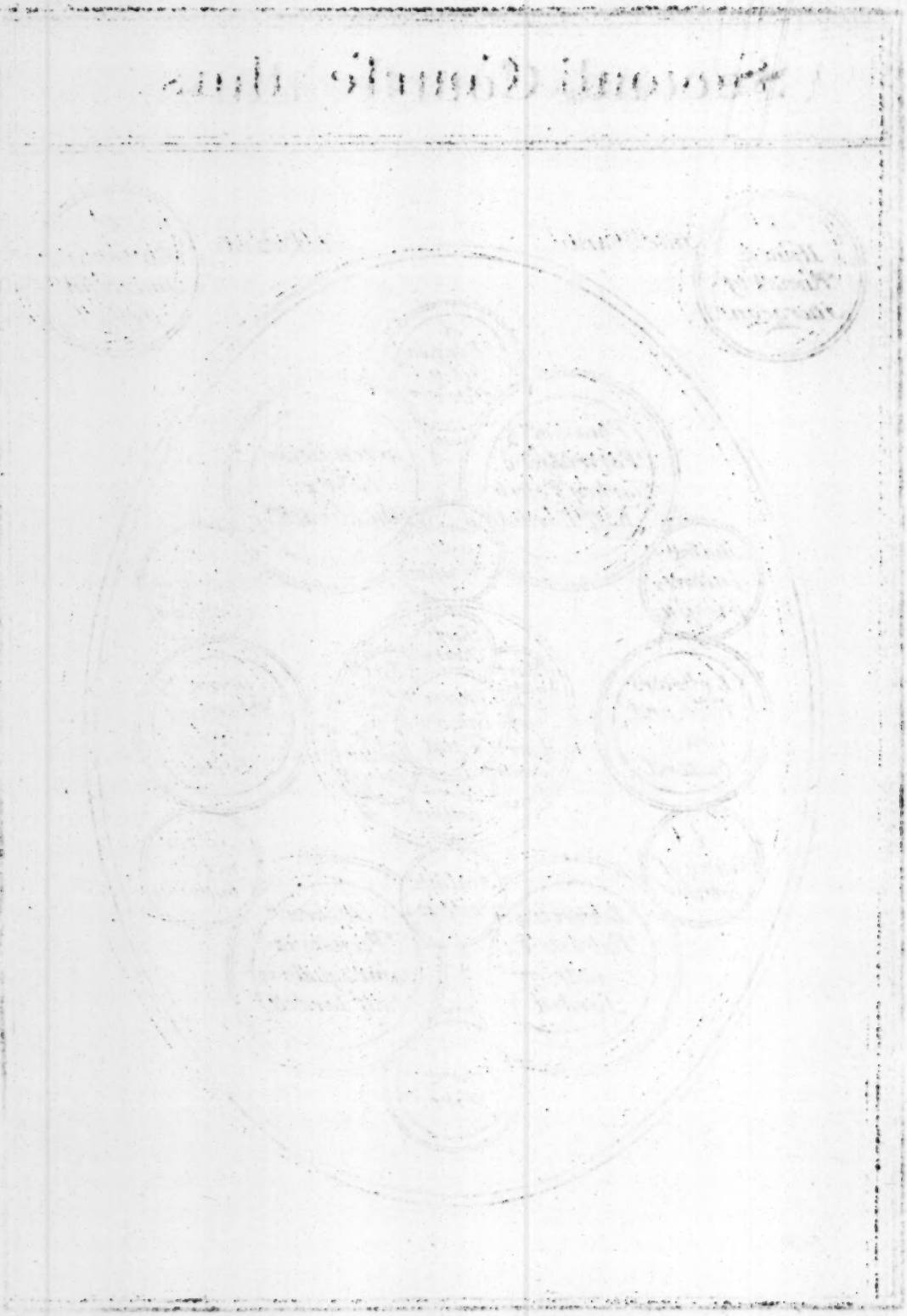
A Dinner Dreſt May 15.th



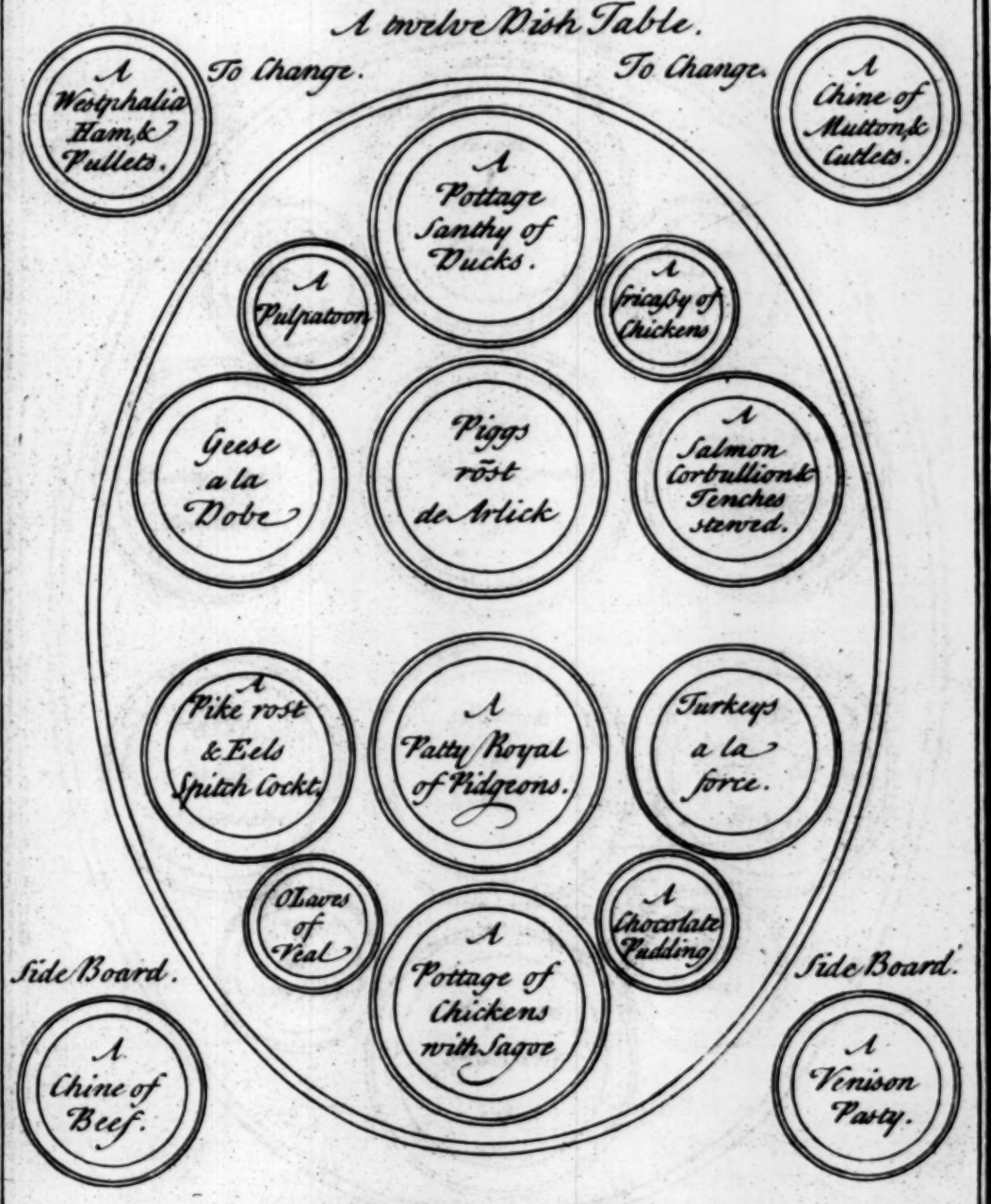


Second Courſe thus.

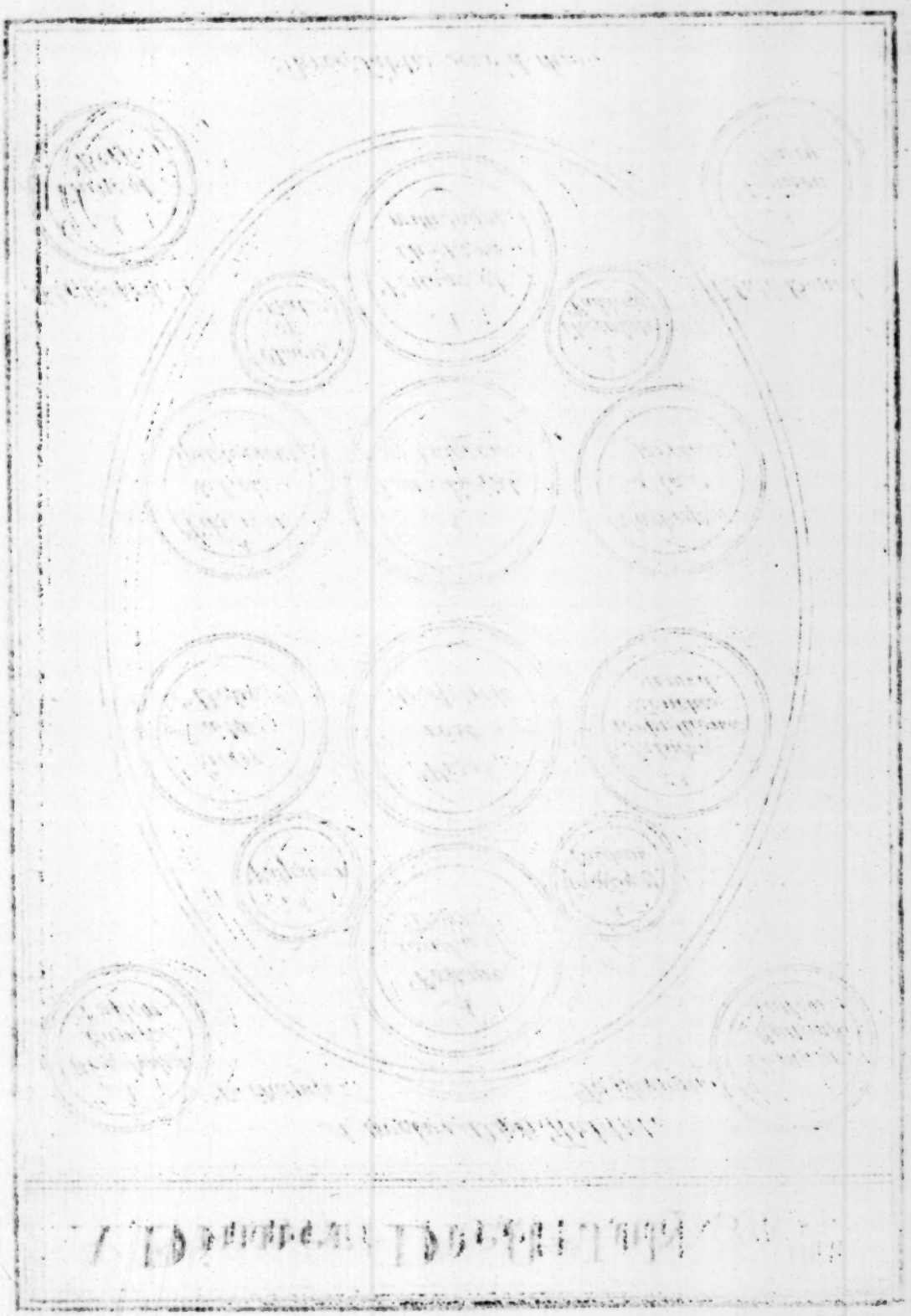




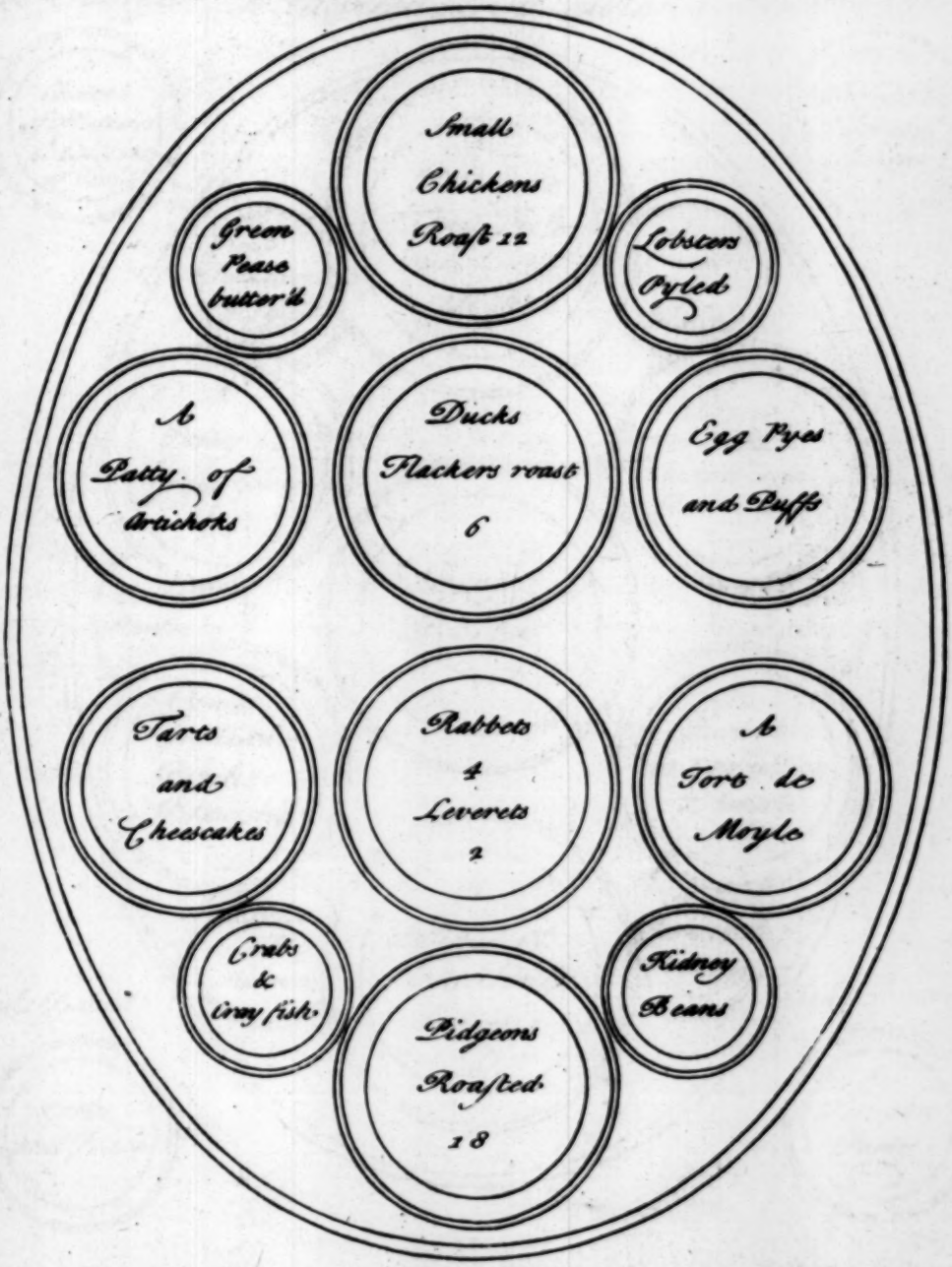
A Dinner Dreſt July 30th.



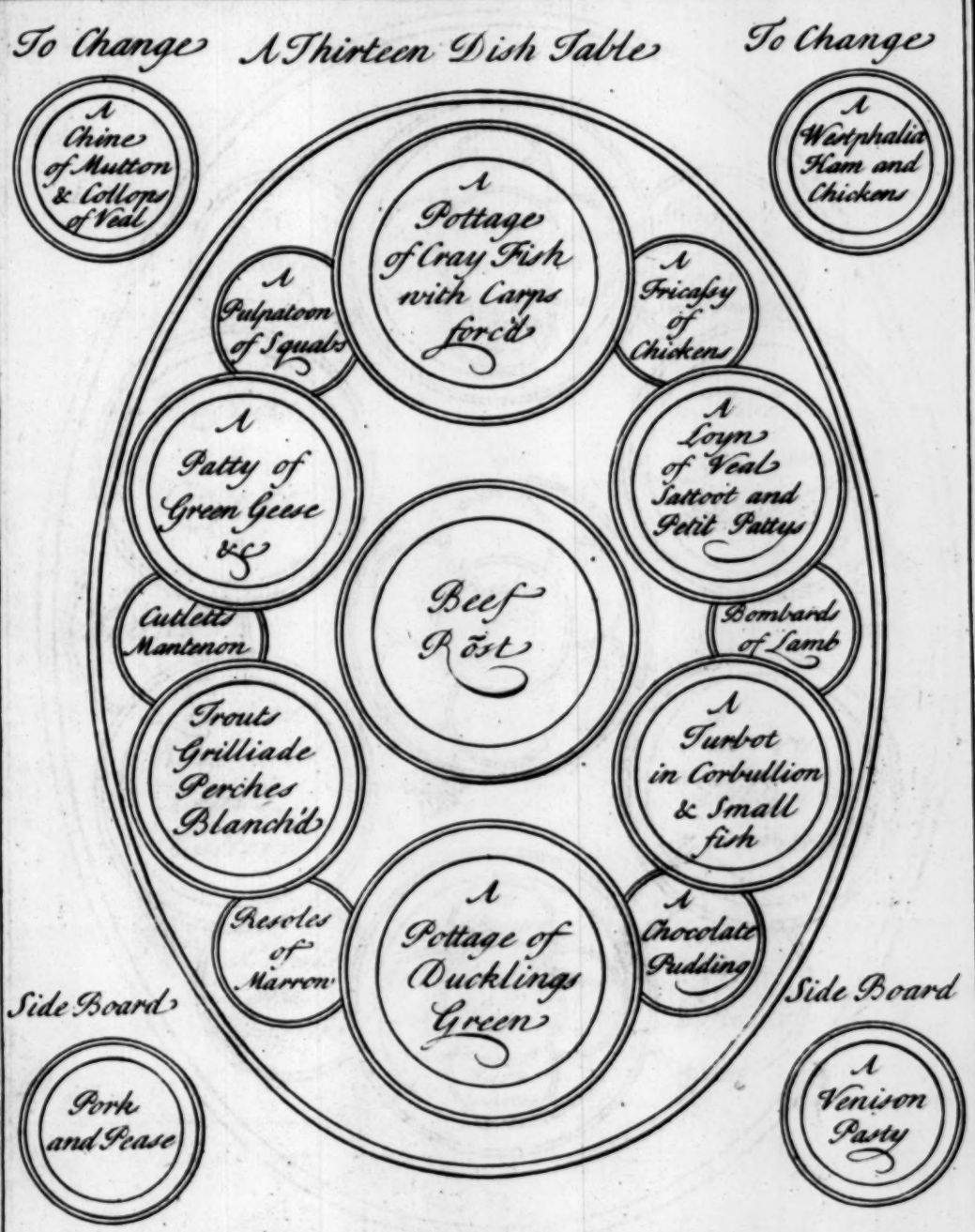
Three Tables serv'd thus.



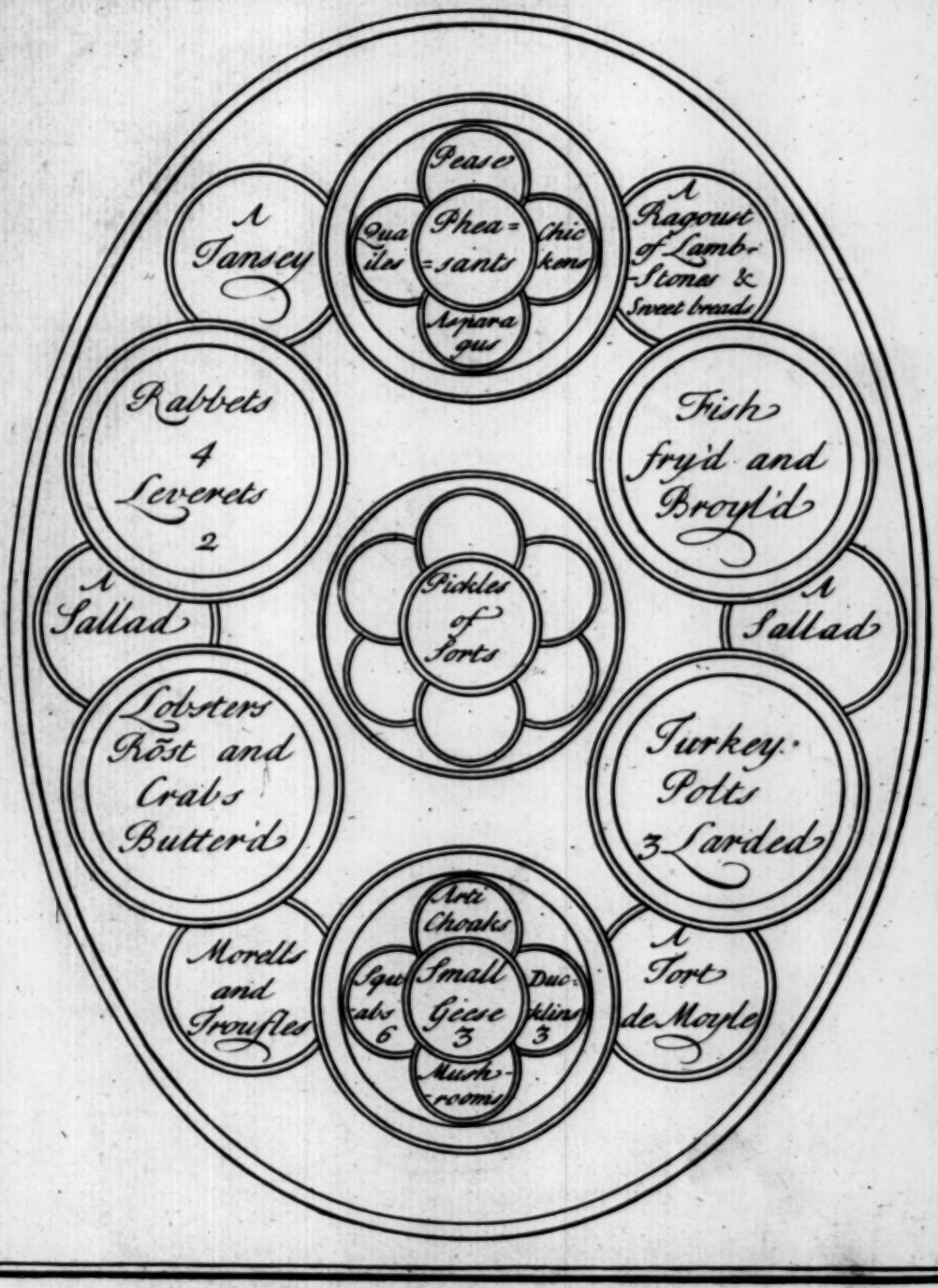
Second Courſe thus.

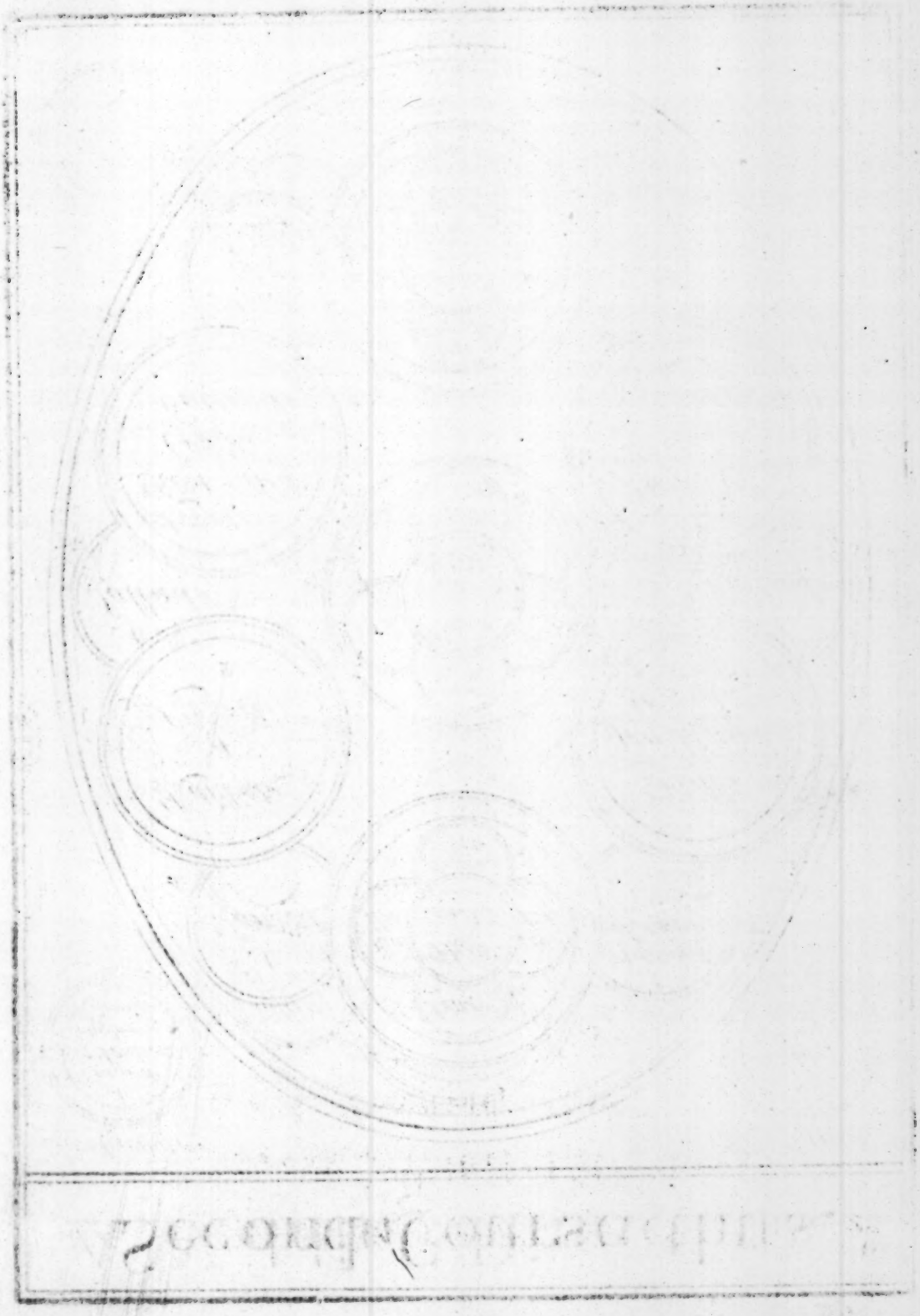


A dinner on Ship-board, July 12th

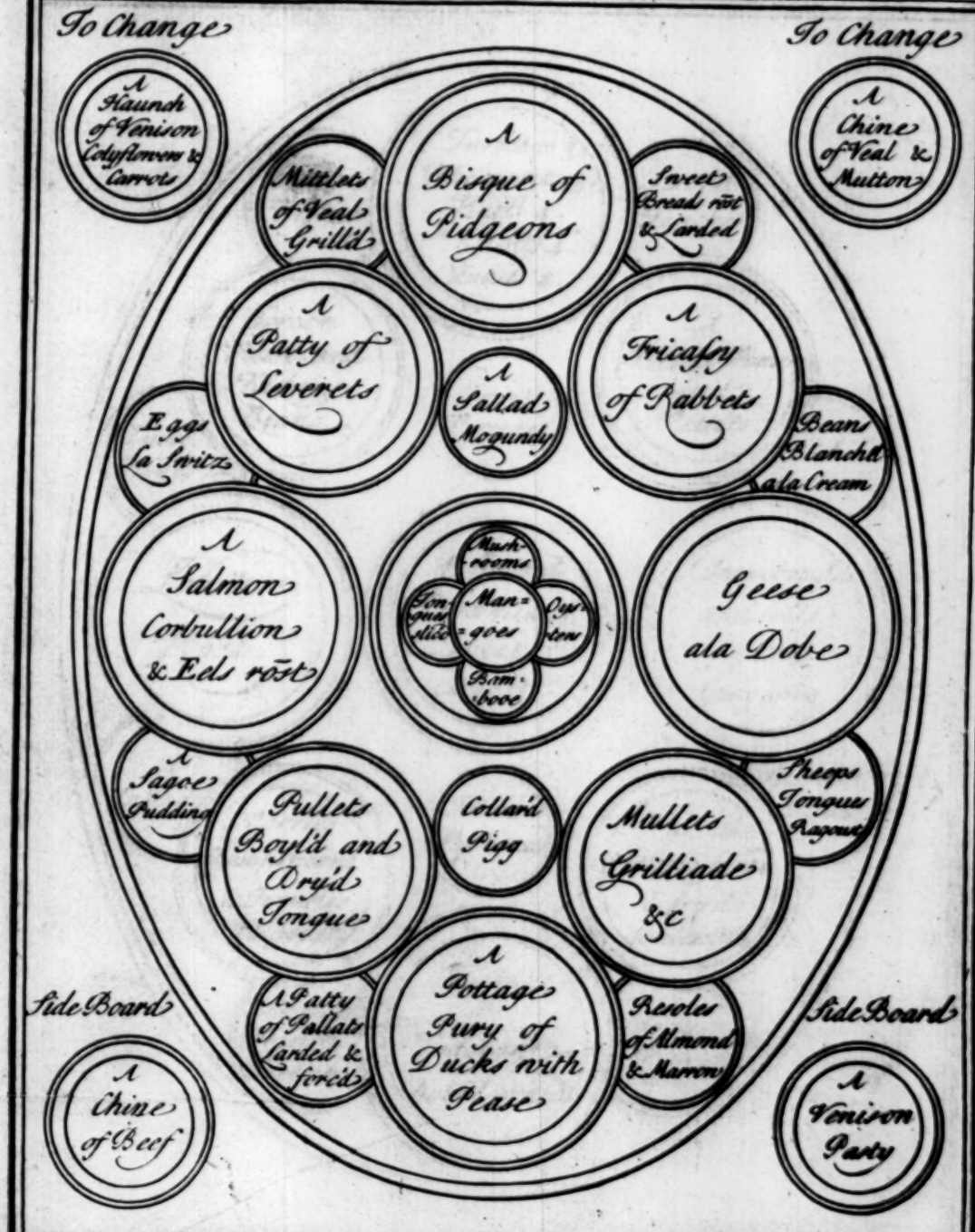


Second Course thus,



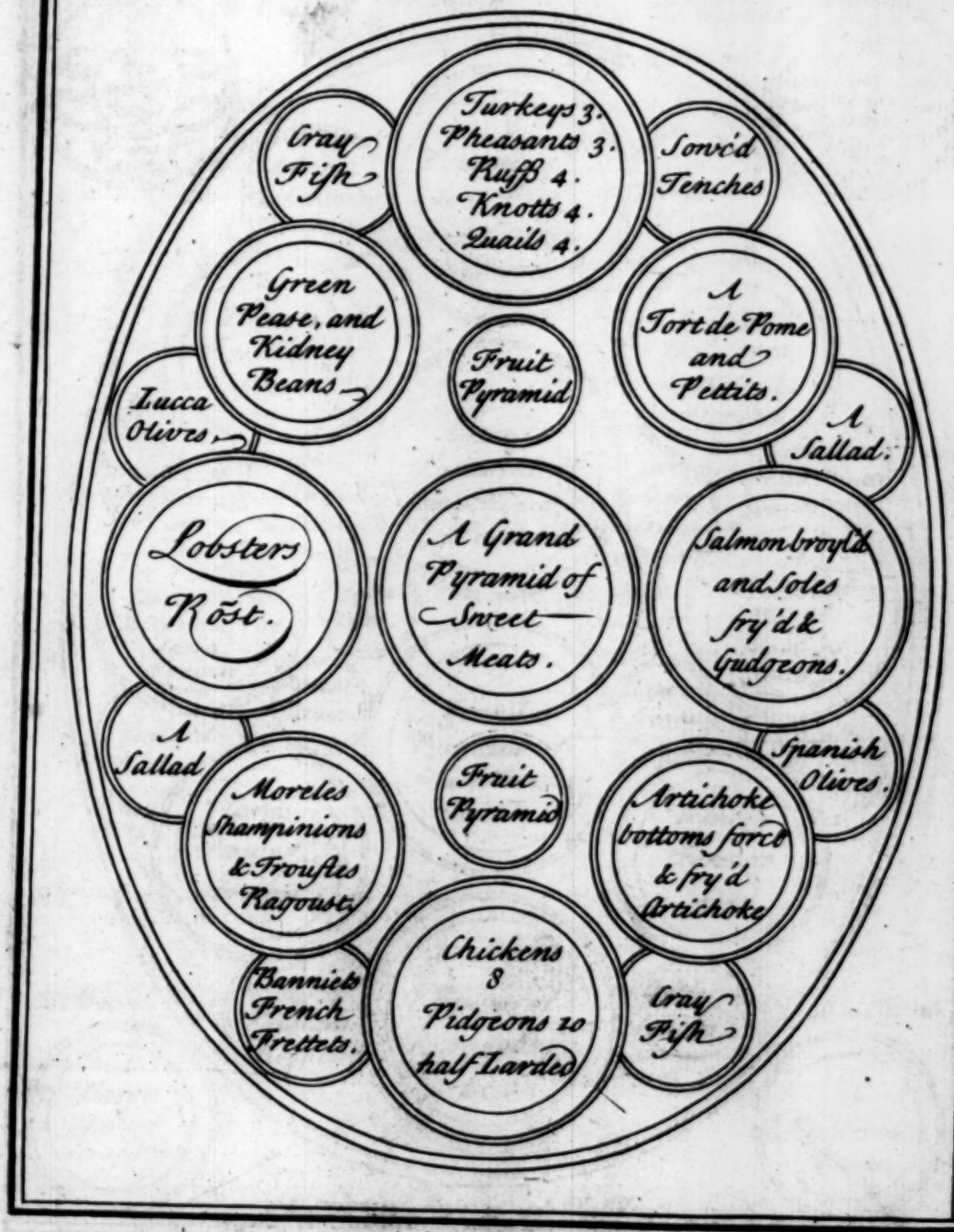


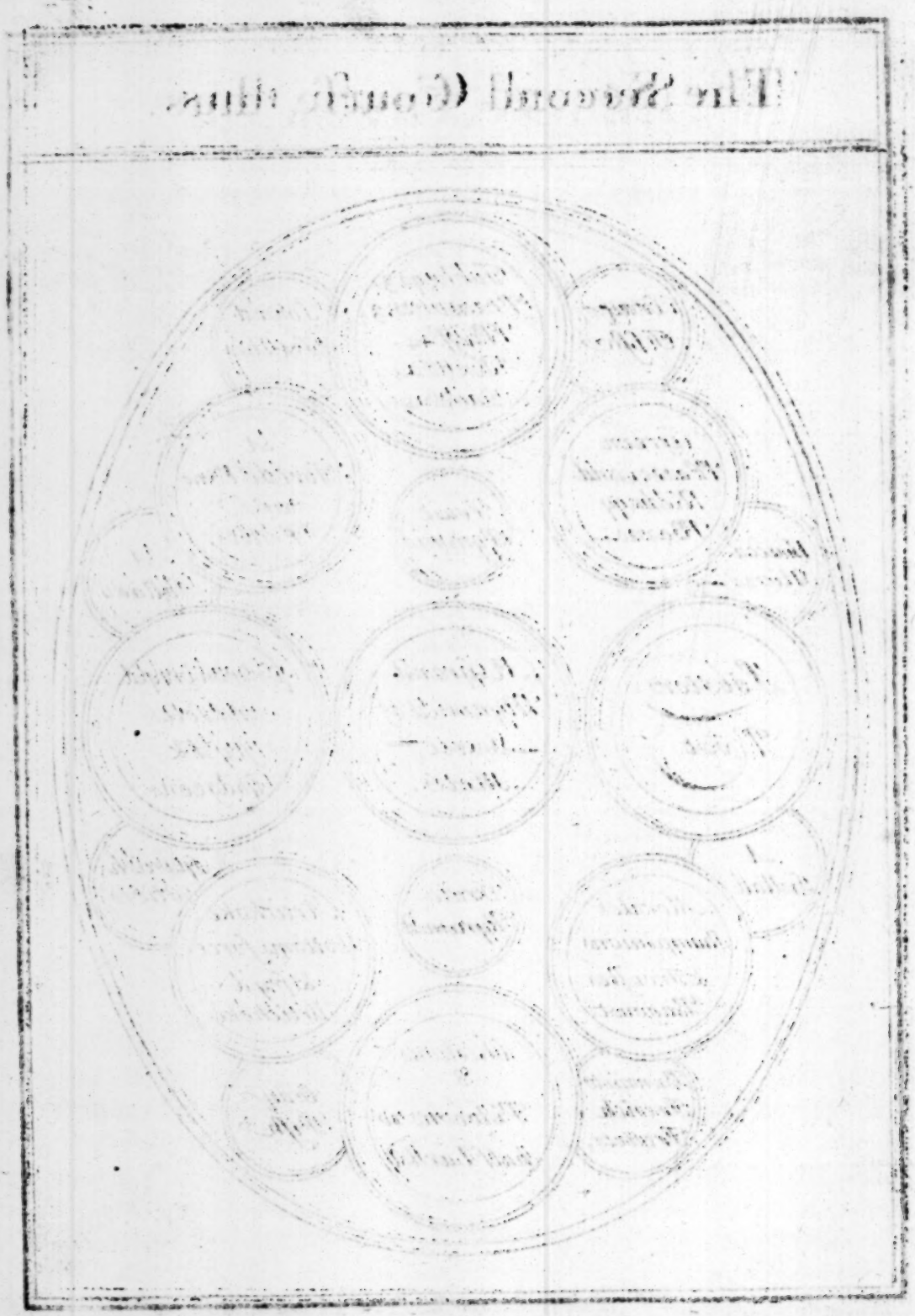
A Wedding Dinner, June 20th



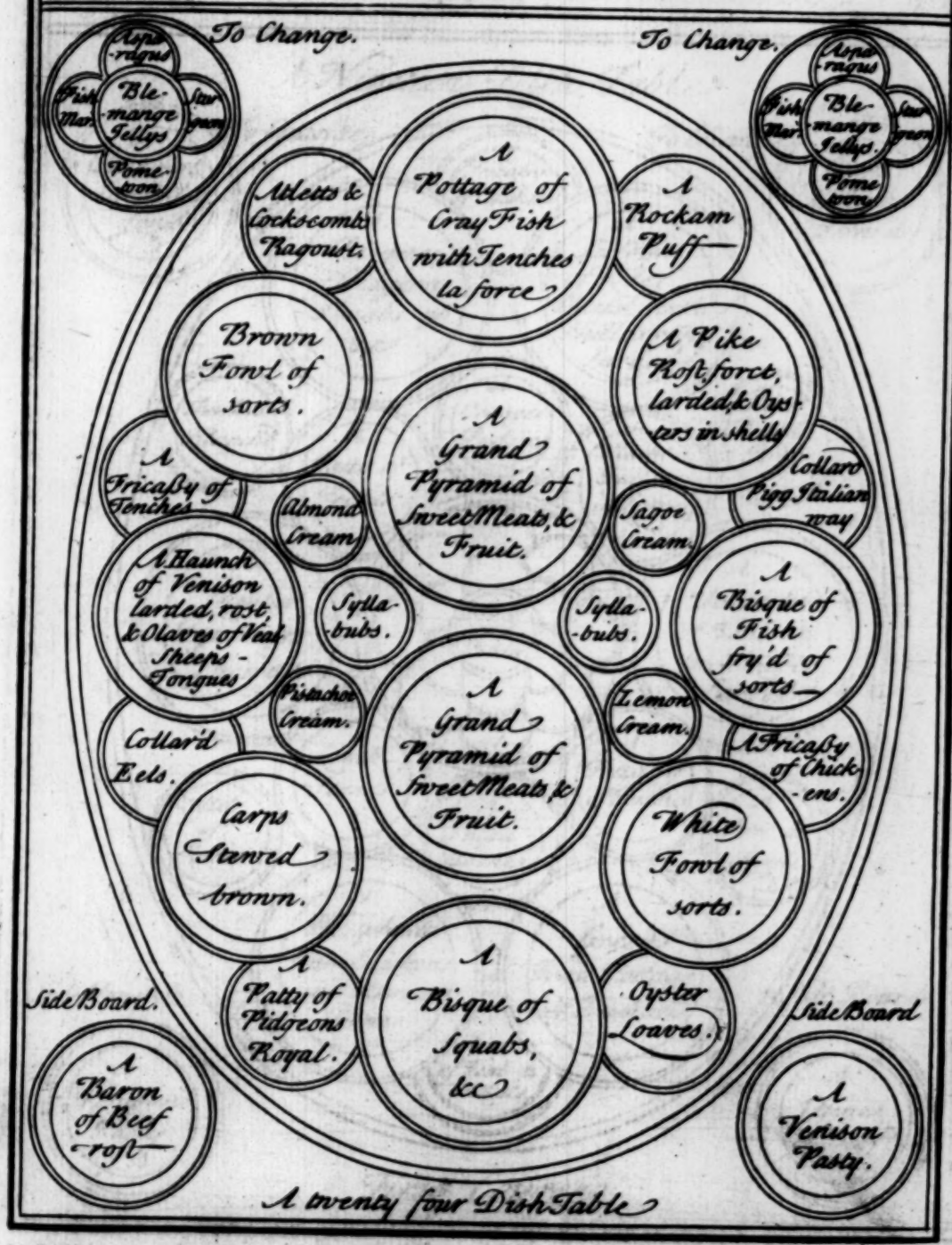
A Wedding Dinner: Jan. 20.

The Second Course thus.



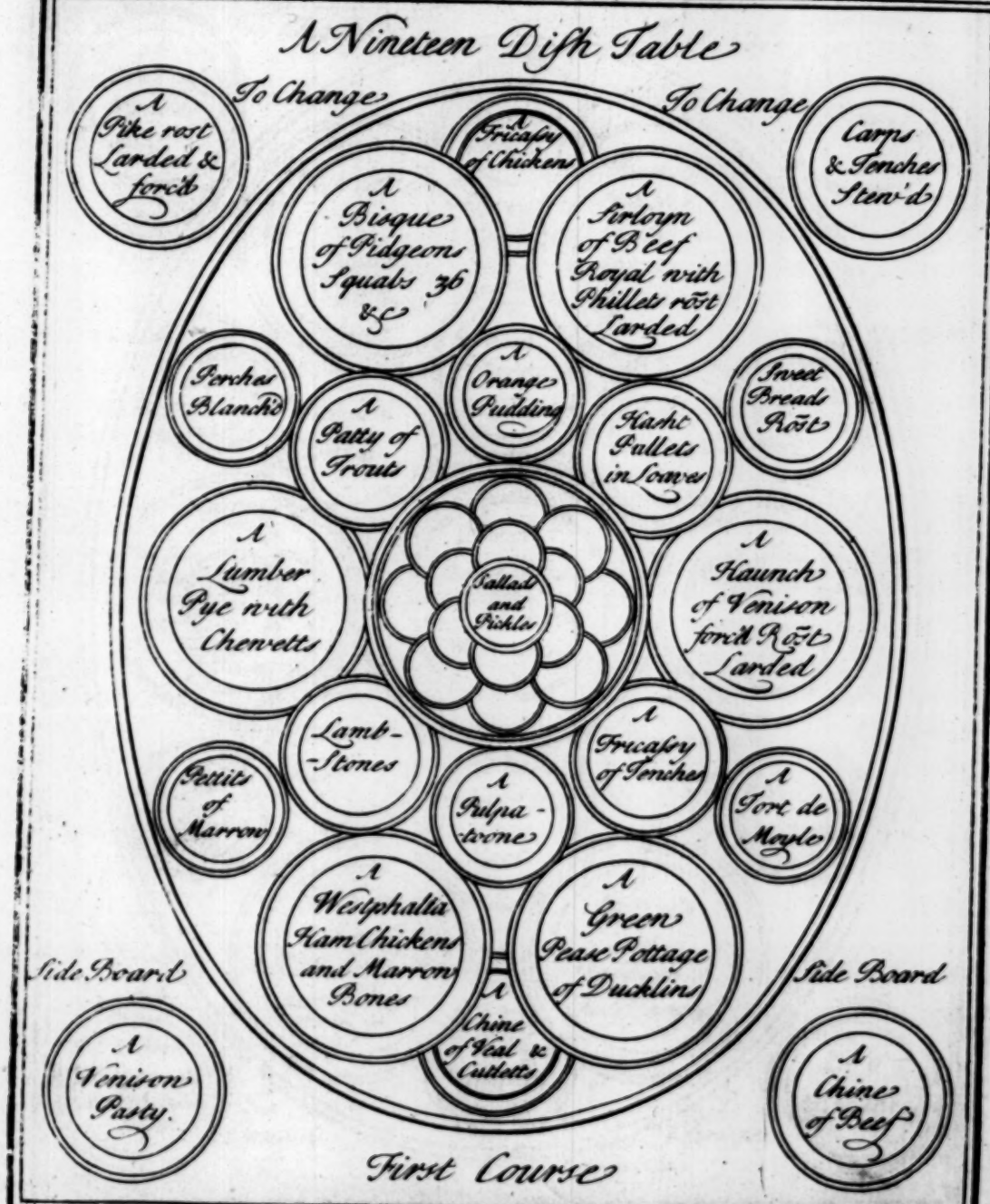


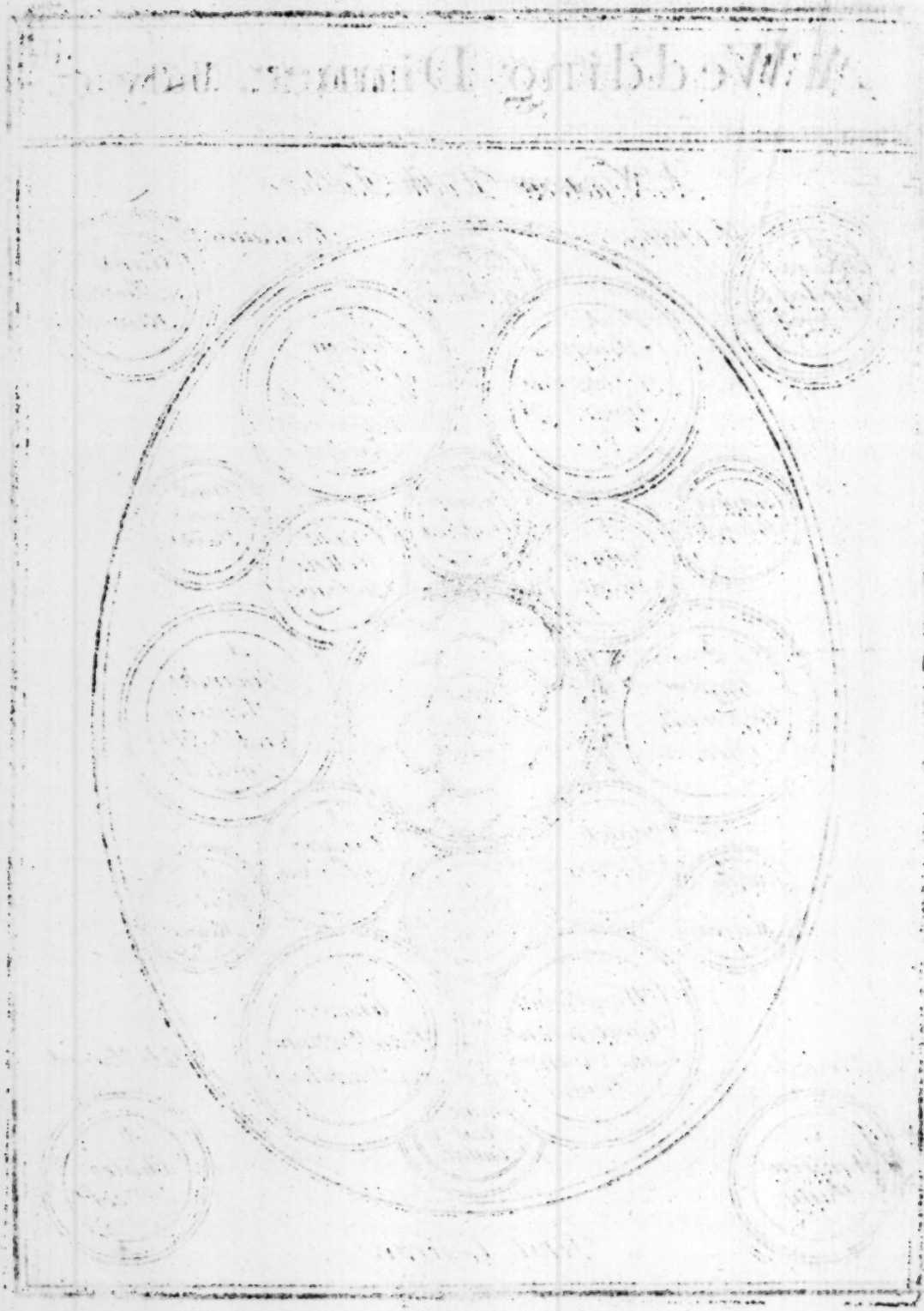
A Dinner Novem^{r}. 15th.



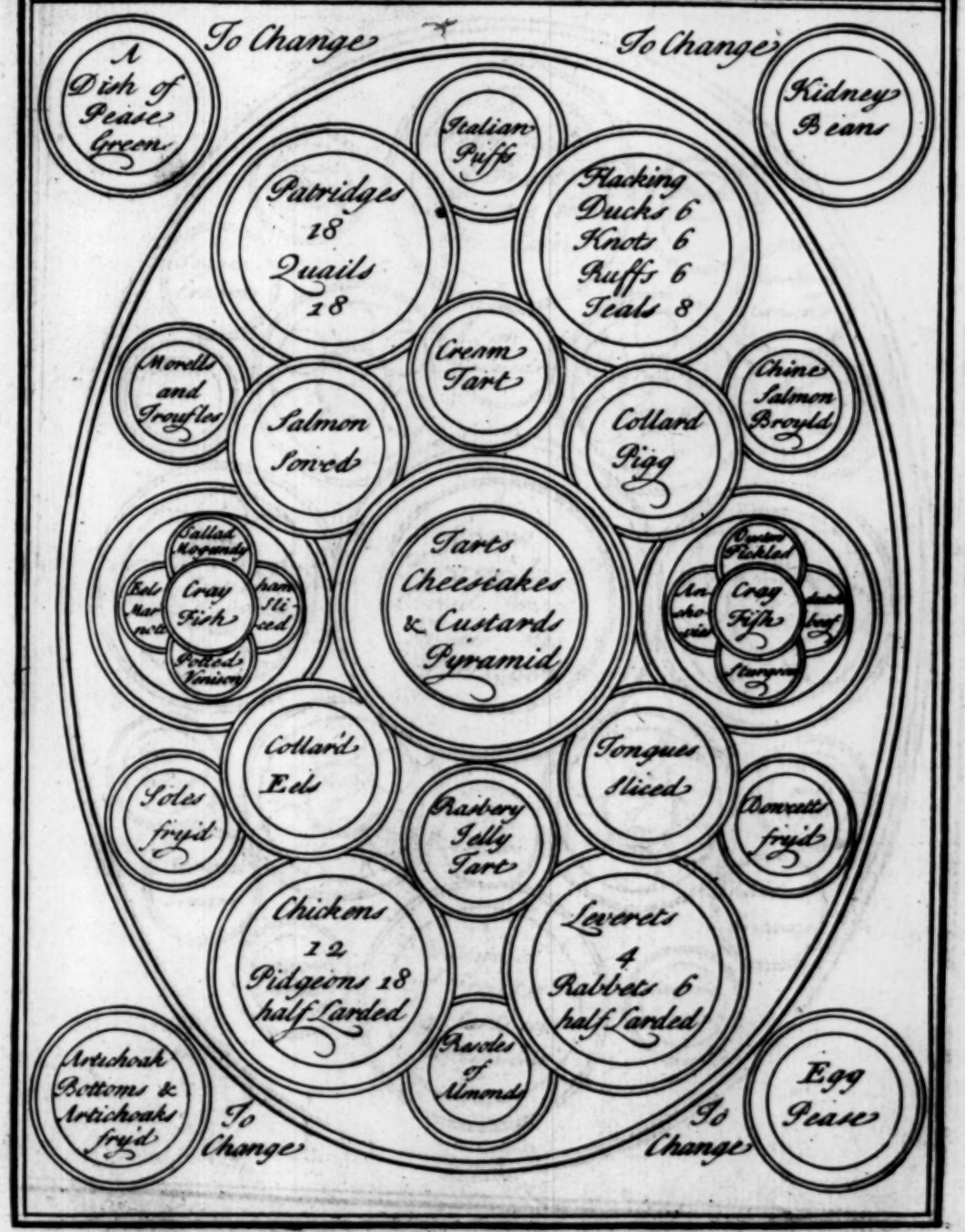
A twenty four Dish Table

A Wedding Dinner, July 17th.



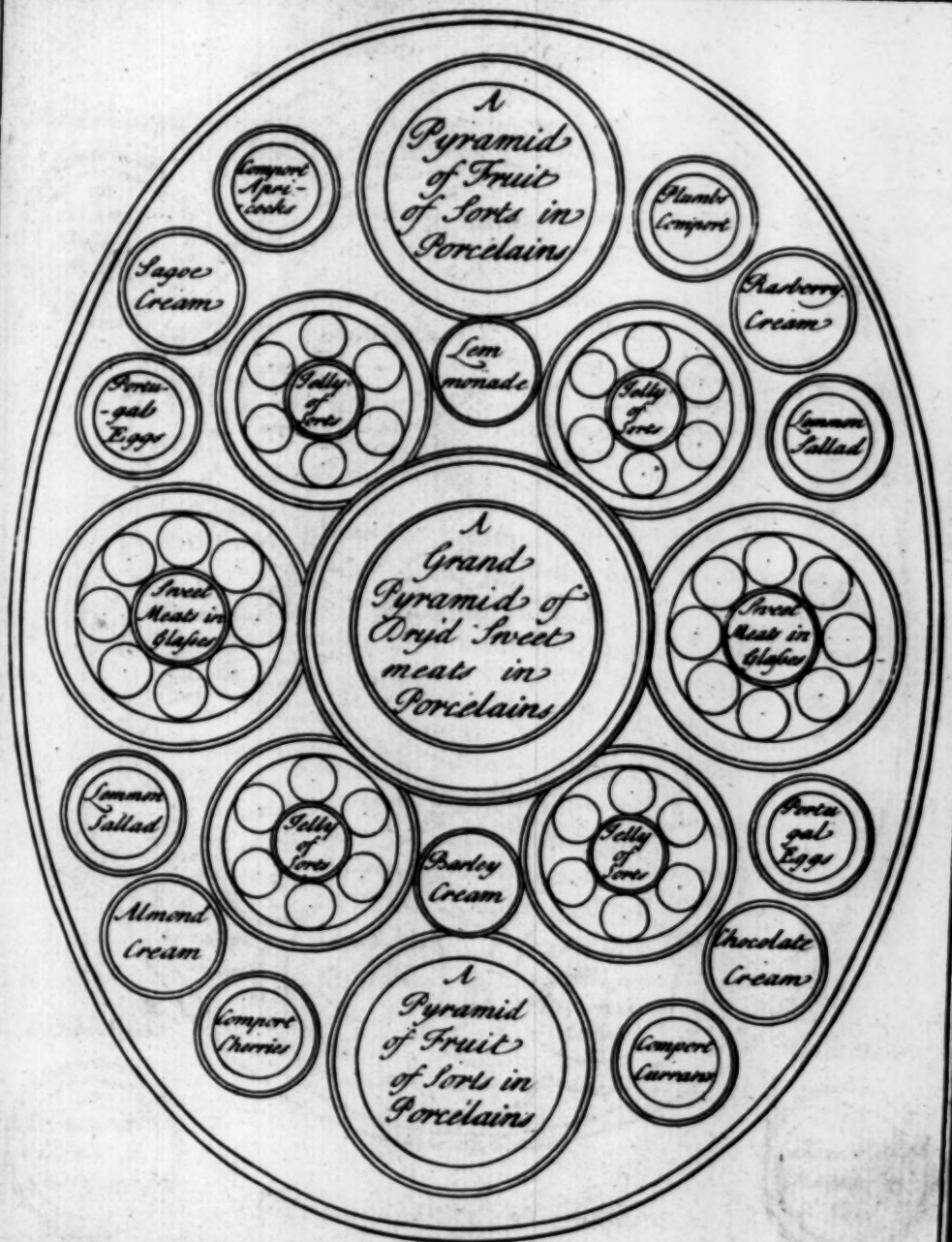


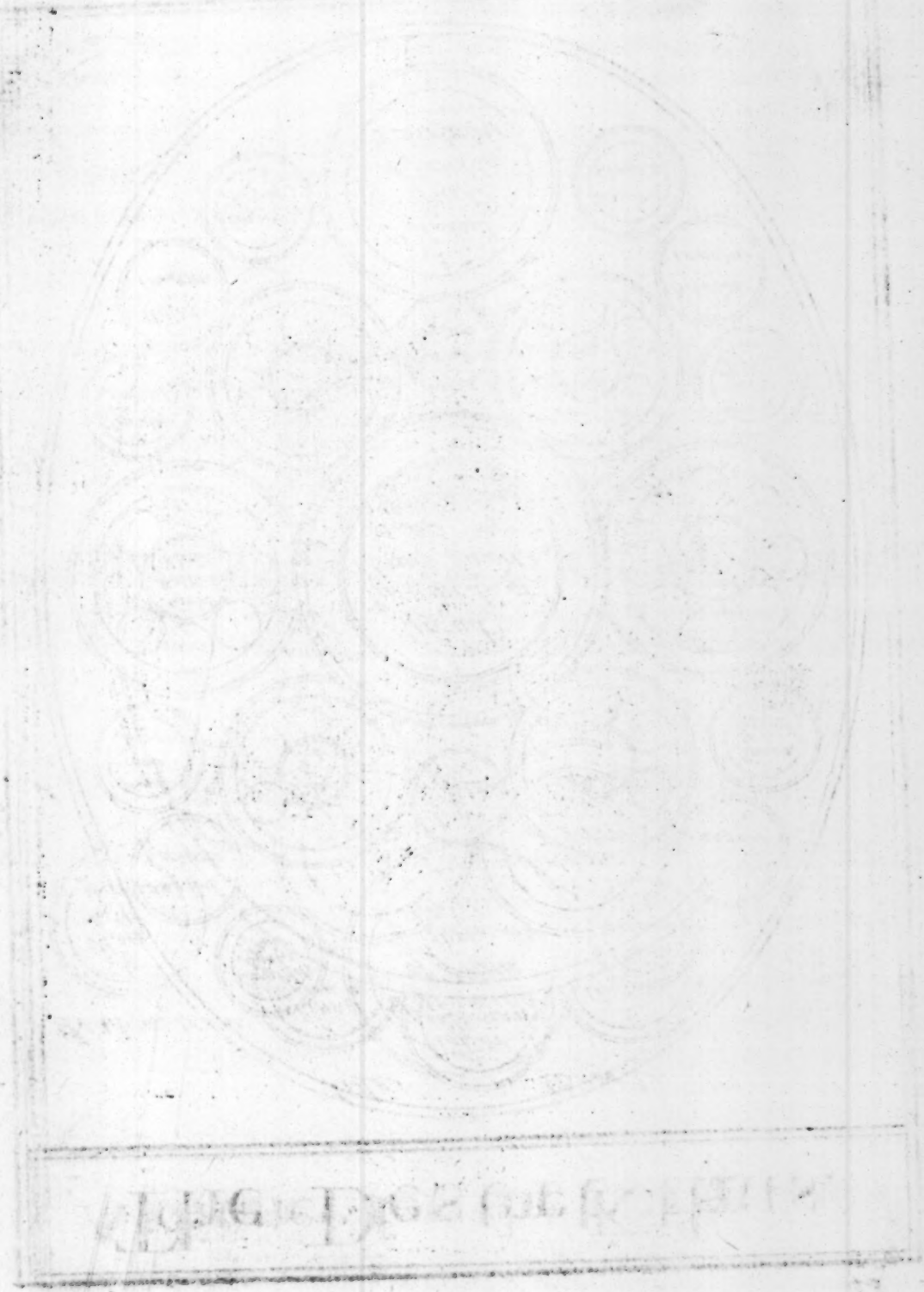
The Second Course,



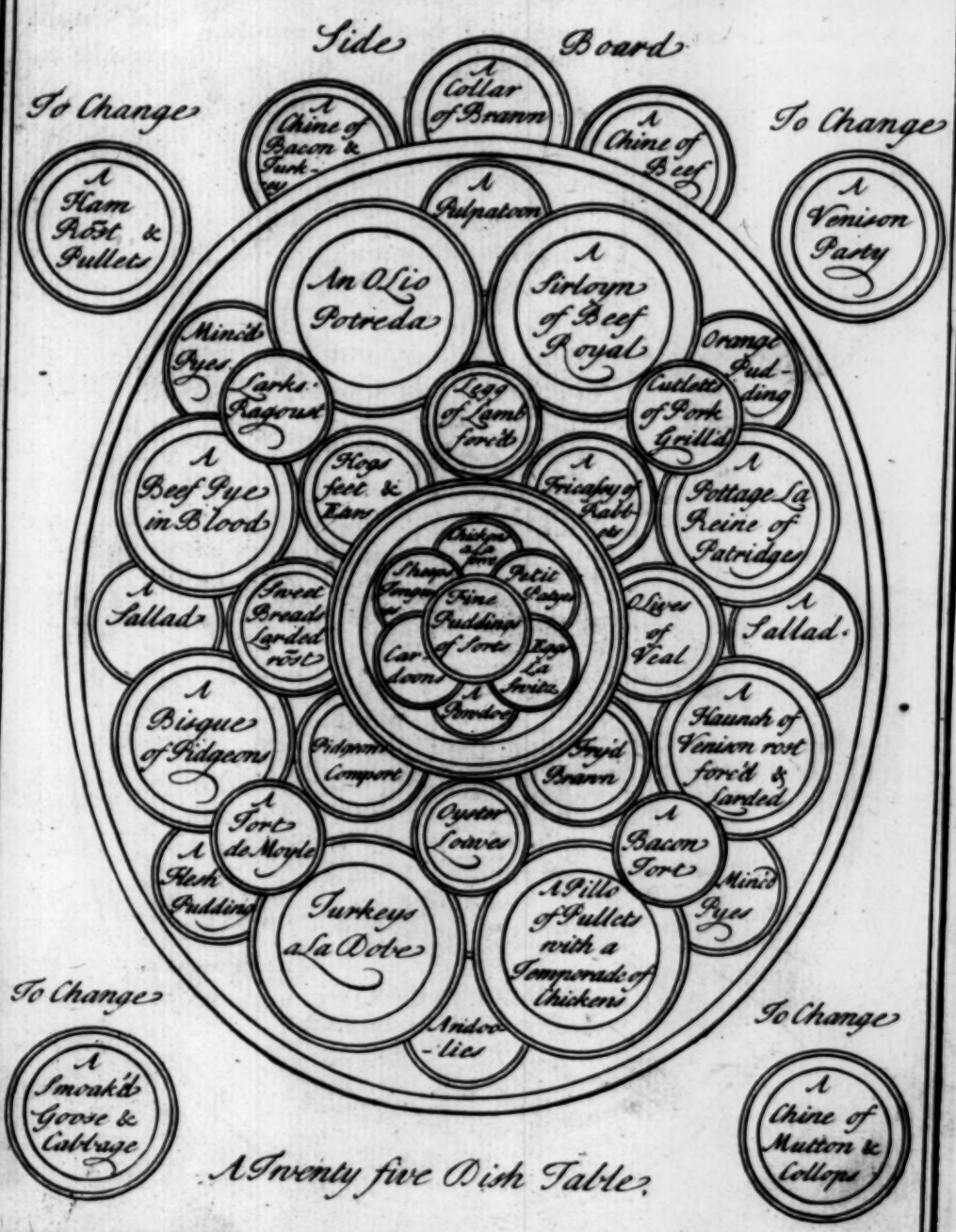
The Second Course.

The Desert thus,

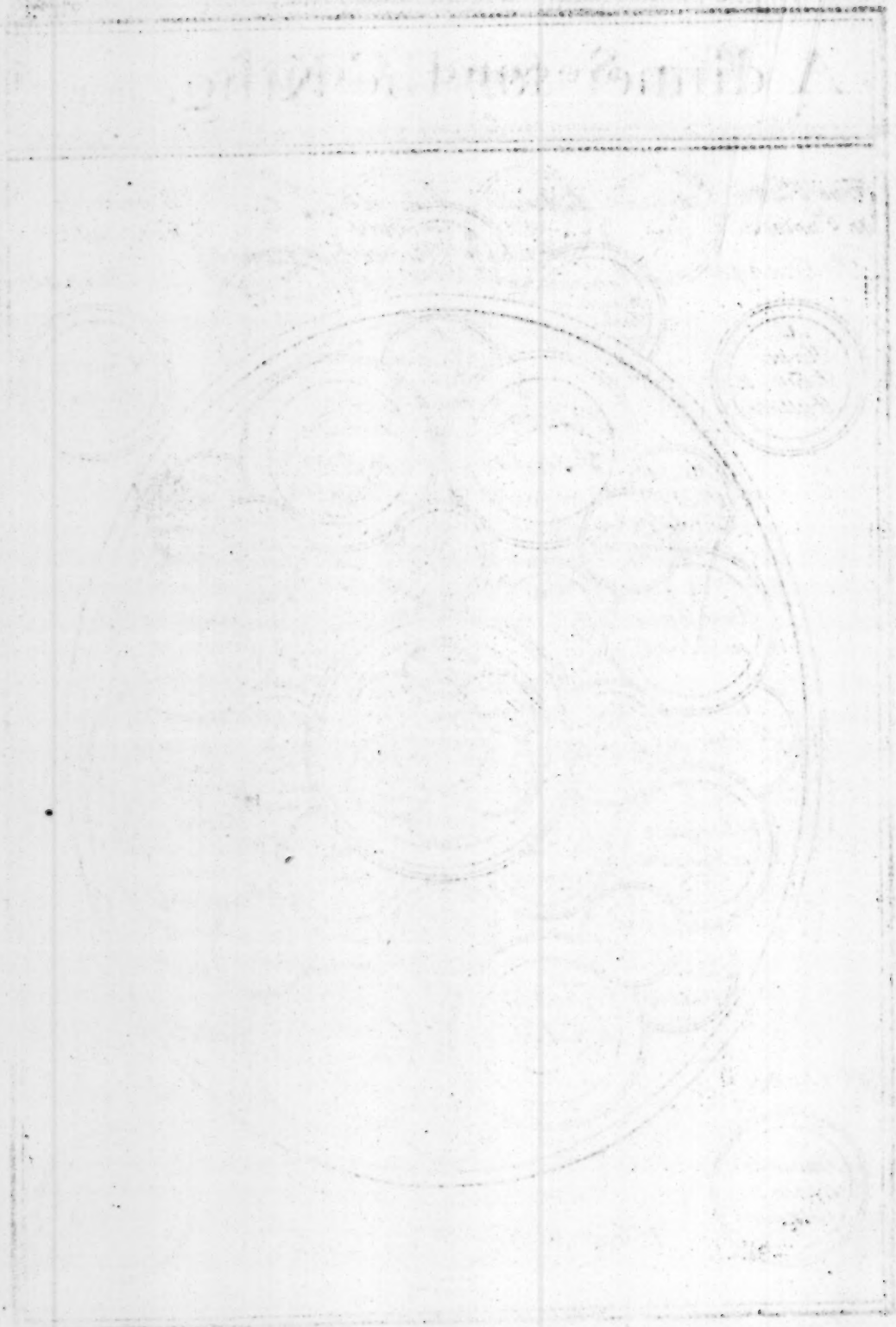




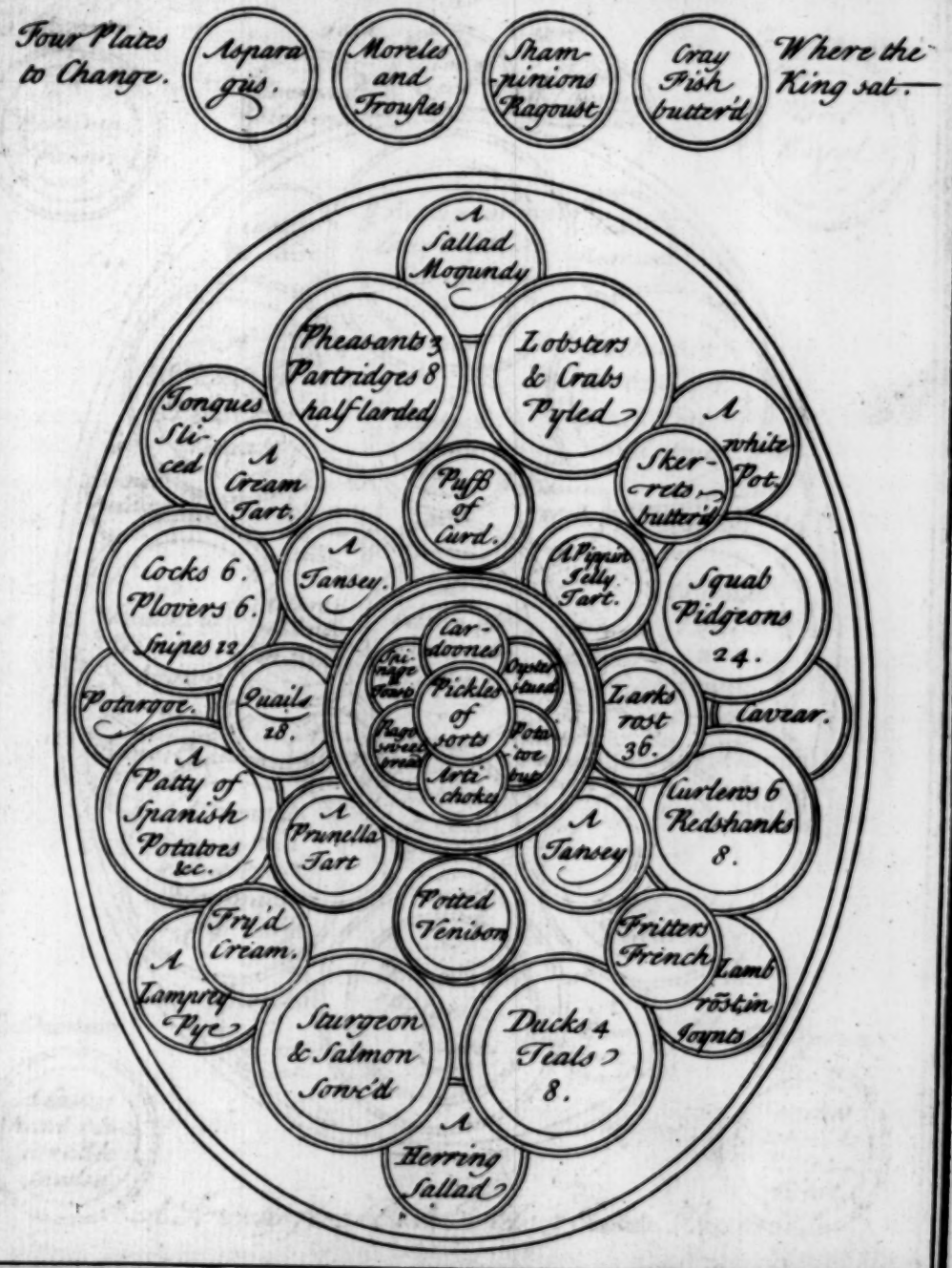
A dinner for the King, Jan.y 7.th

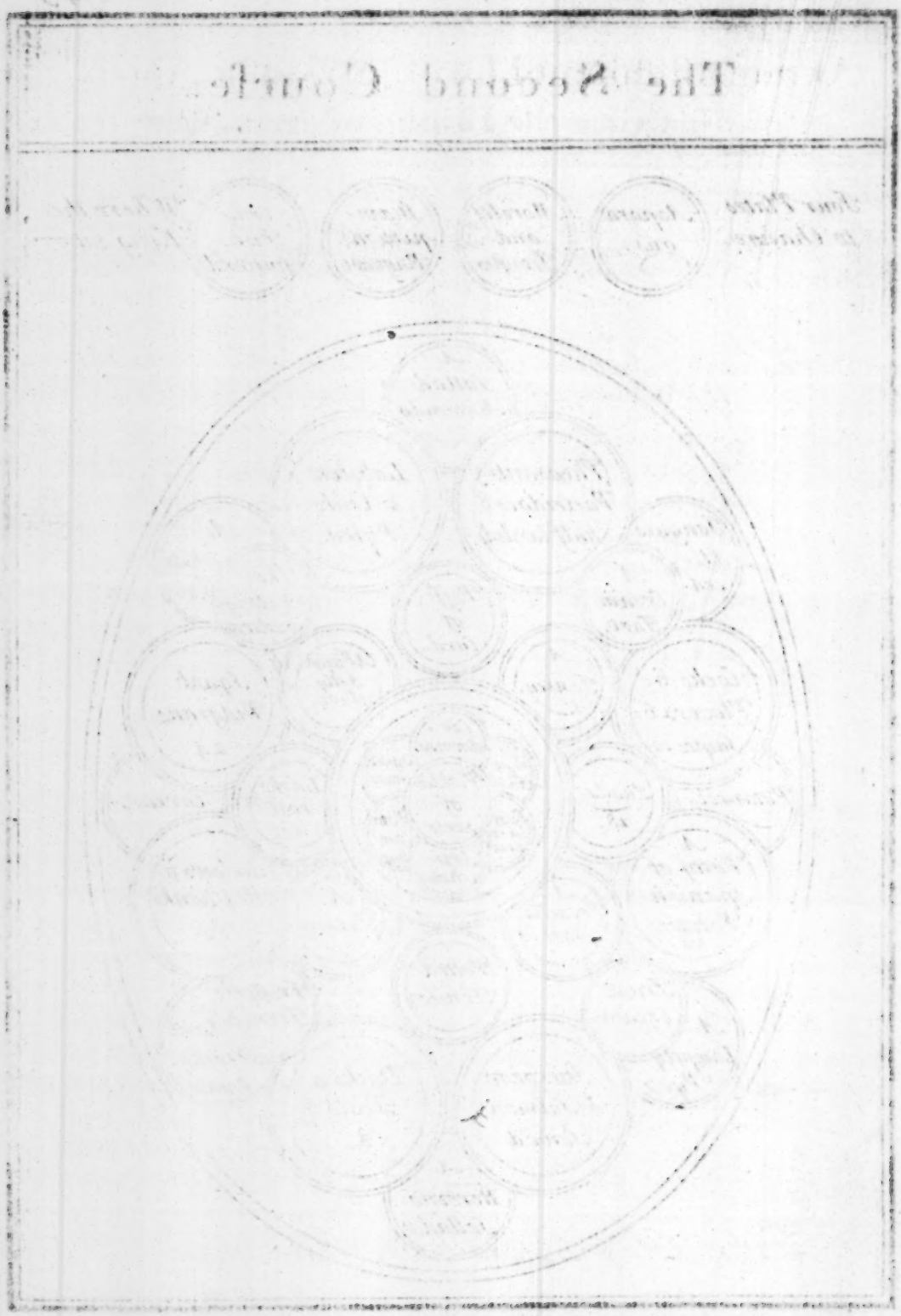


A Twenty five Dish Table.

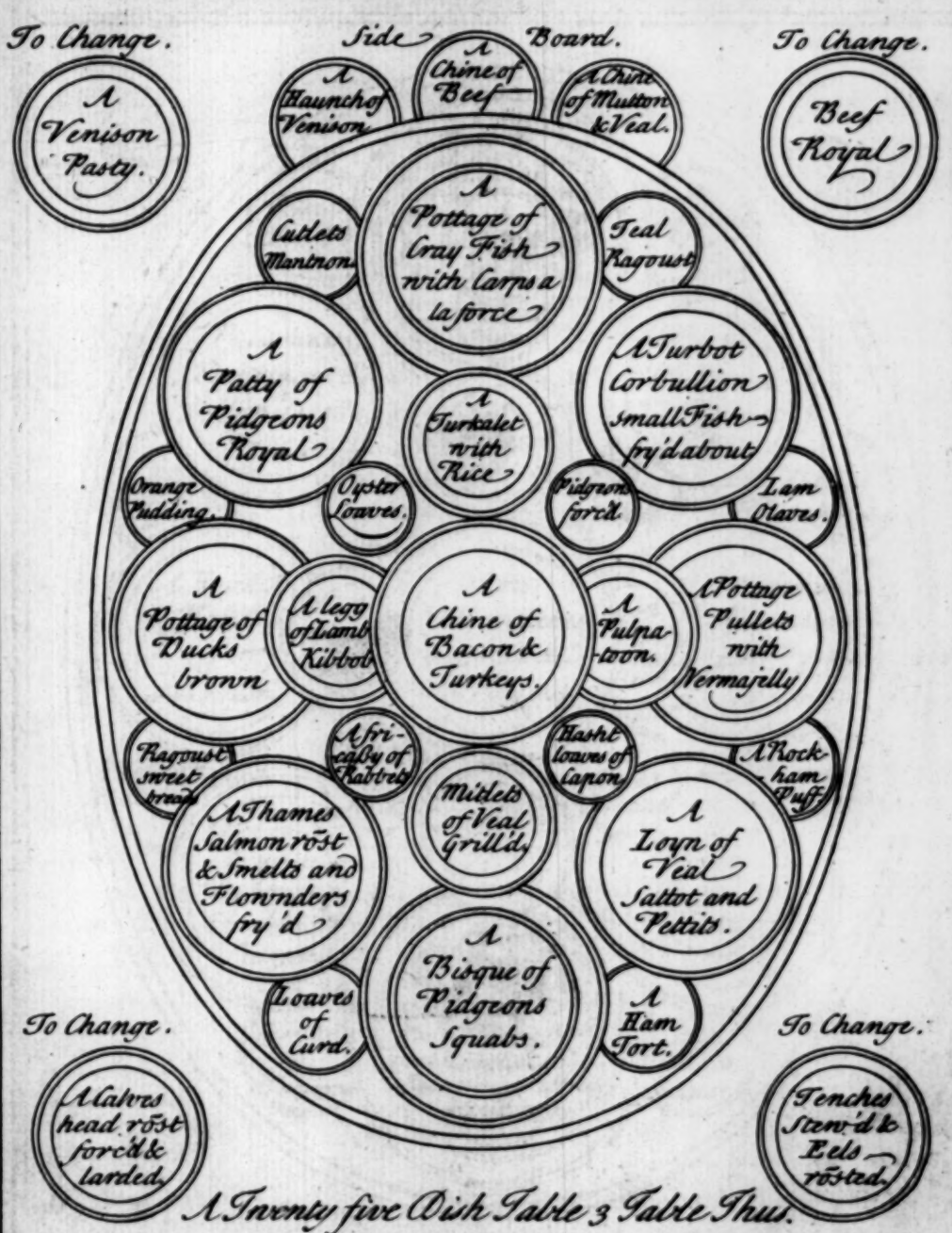


The Second Courſe.



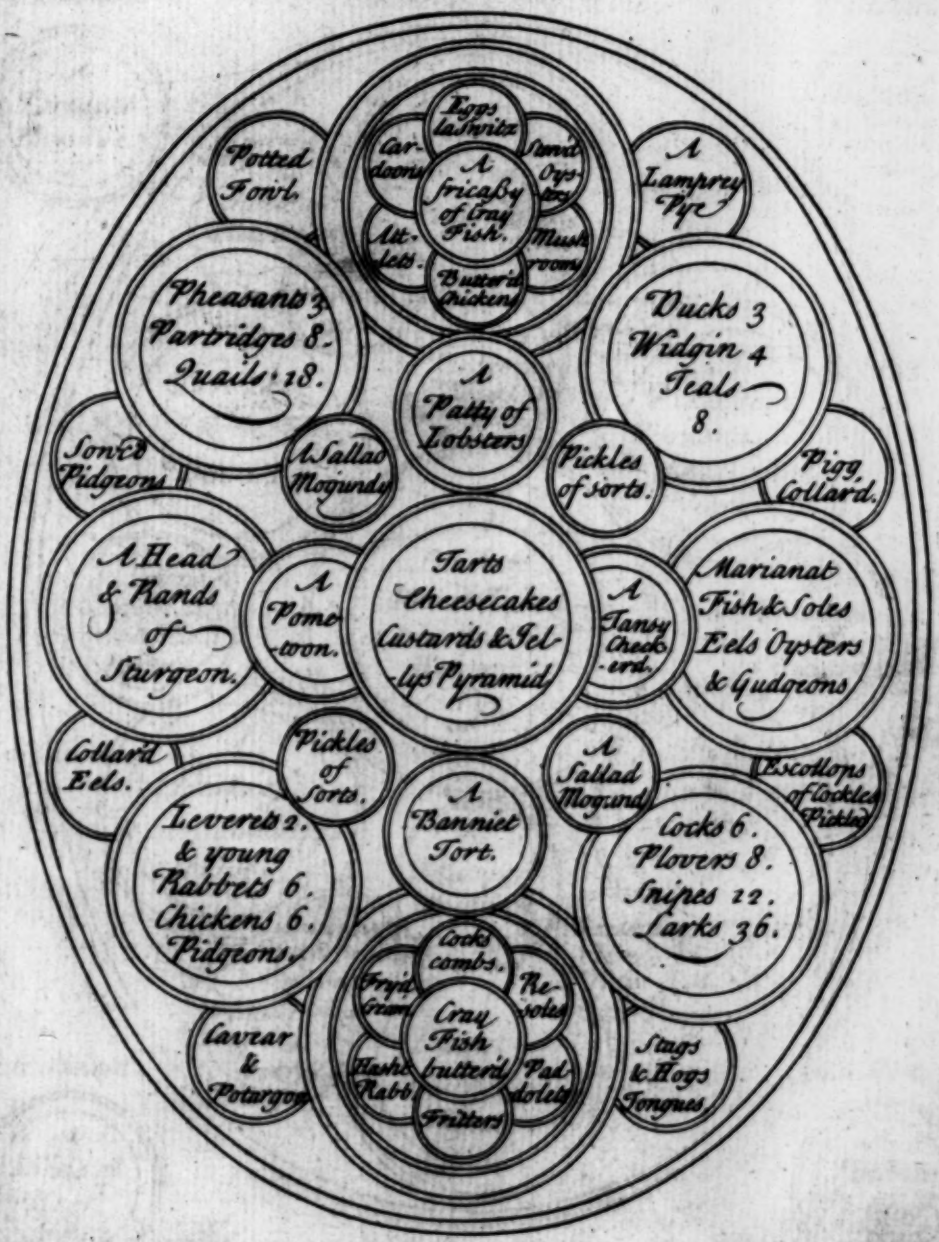


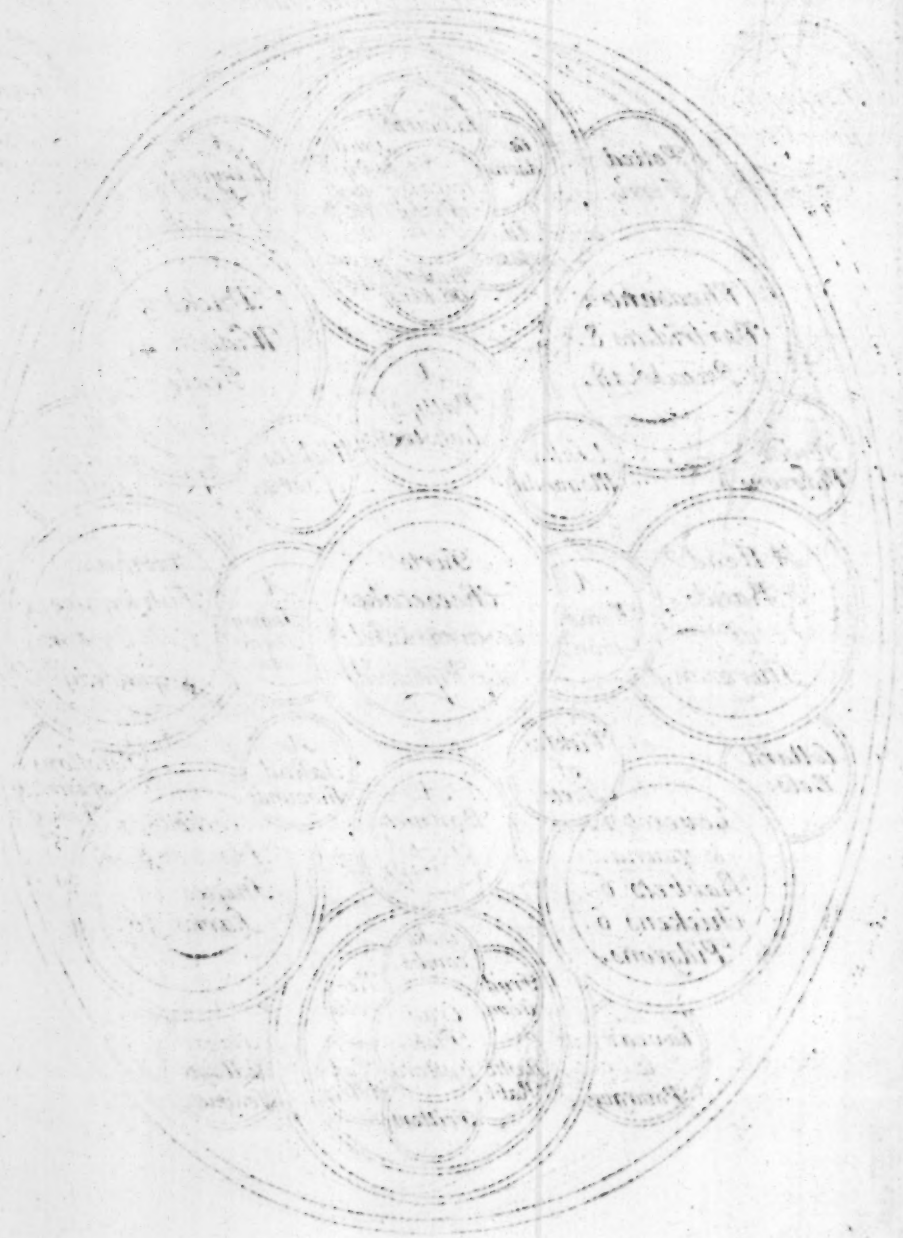
At an Instalment Dreſt at Windſor April 15th for his Grace the Duke of Newcaſtle.



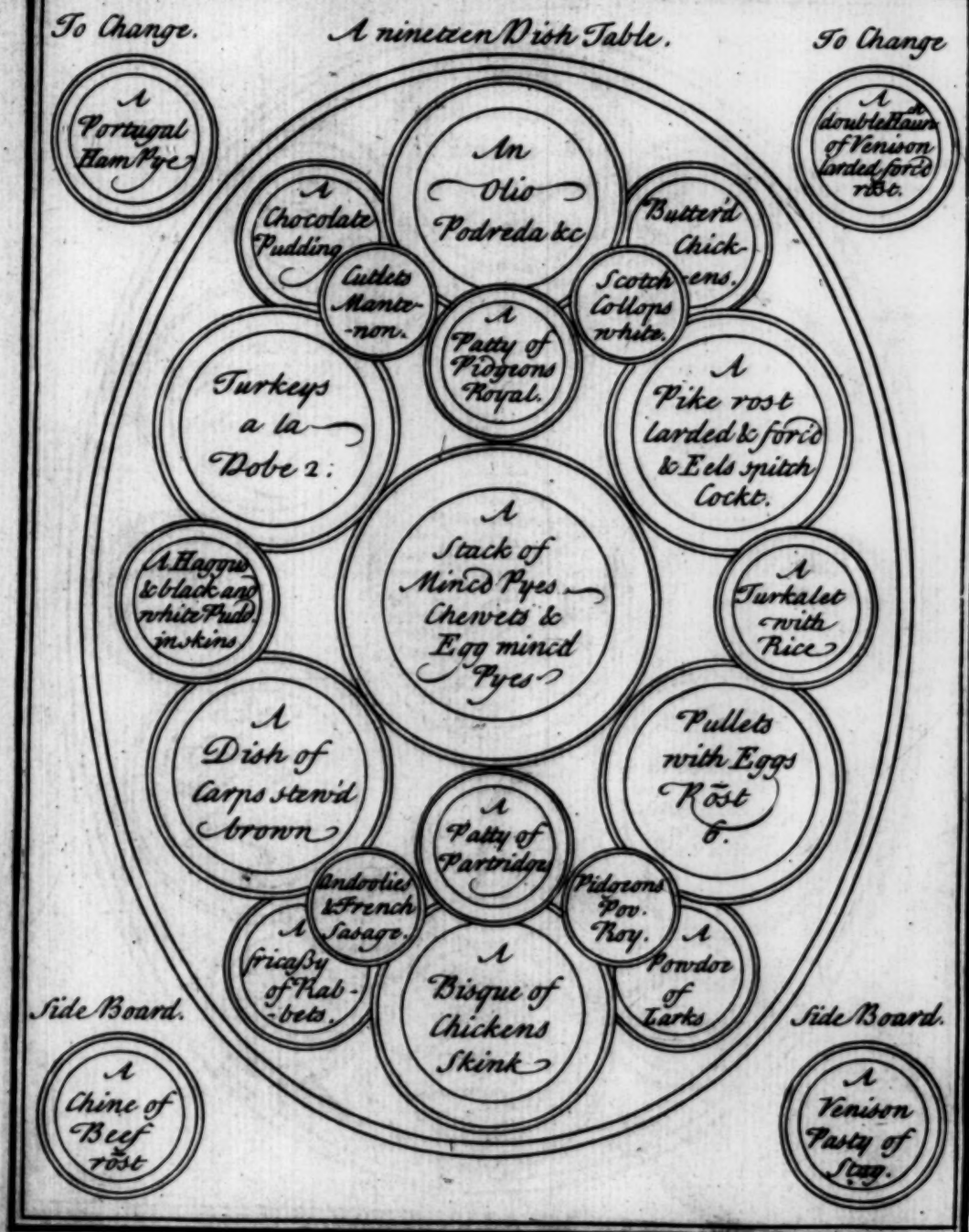
A Inventy five Dish Table 3 Table Thus.

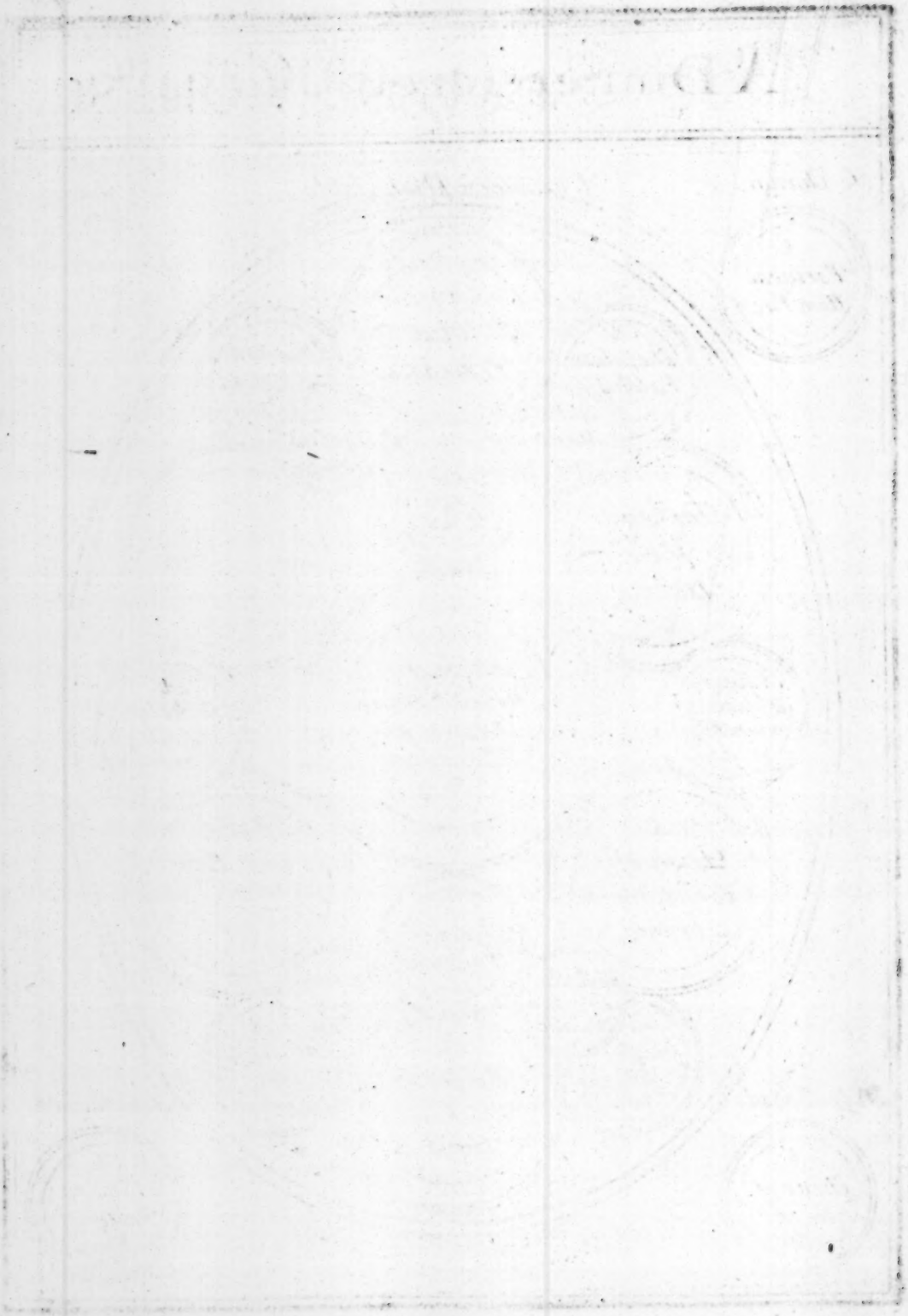
The Second Course.



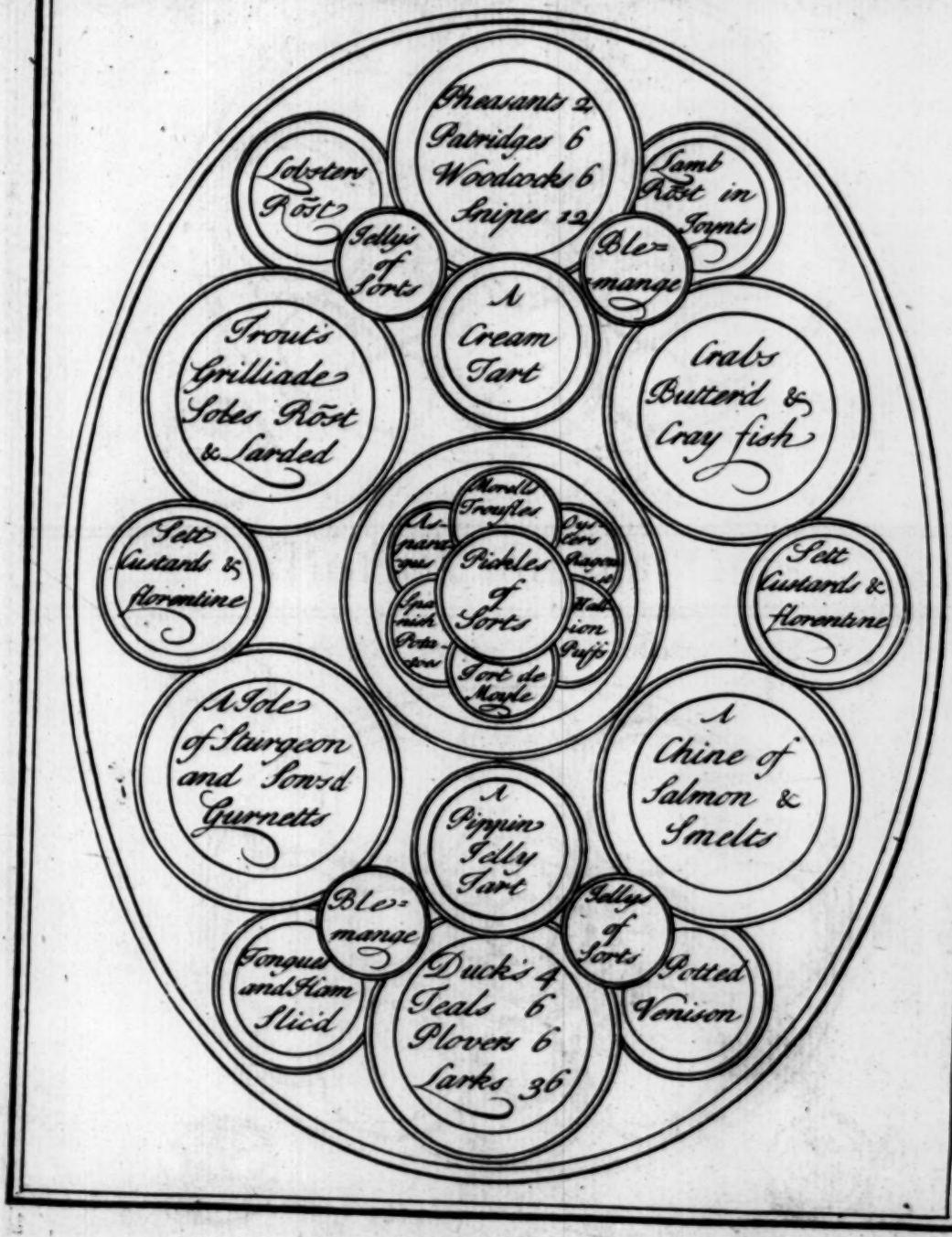


A Dinner Dreſt Janry. 9th.





The Second Course,

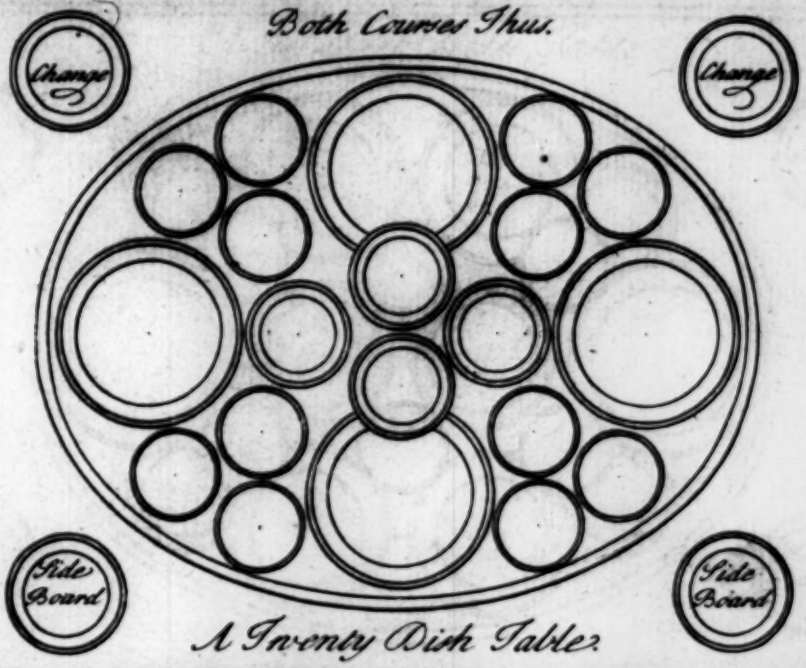


The Second Course

These Following Draughts.

Are Compos'd for Tables, to be us'd at any time as Occasion shall require.

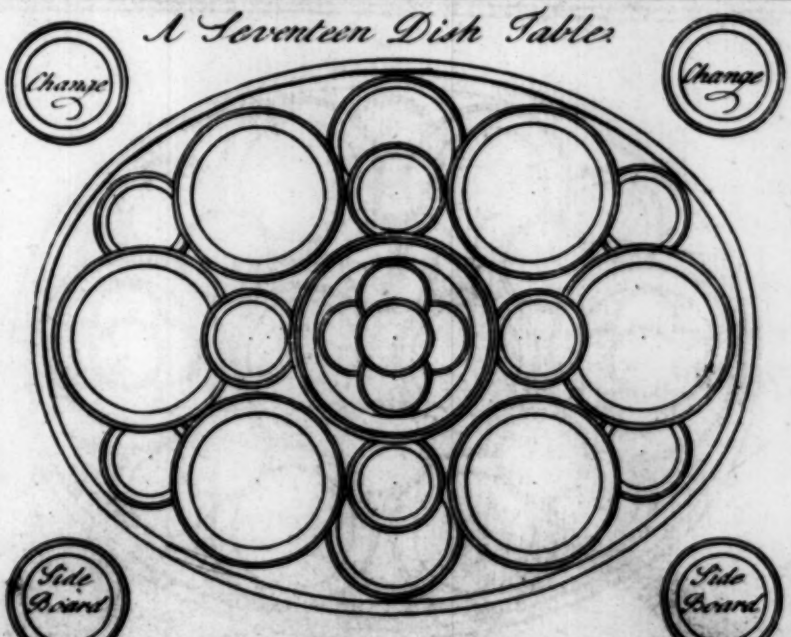
Both Courses Thus.



A Twenty Dish Table.

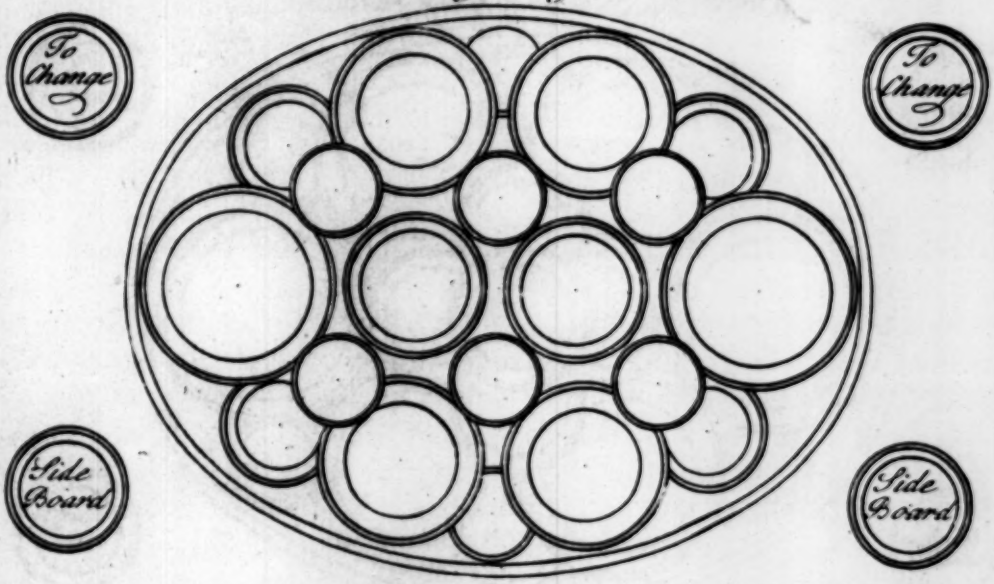
Both Courses thus,

A Seventeen Dish Table.

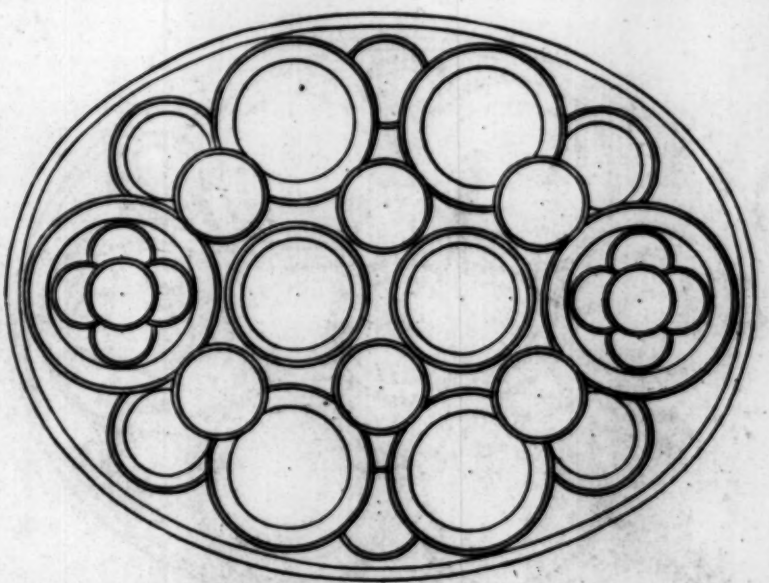


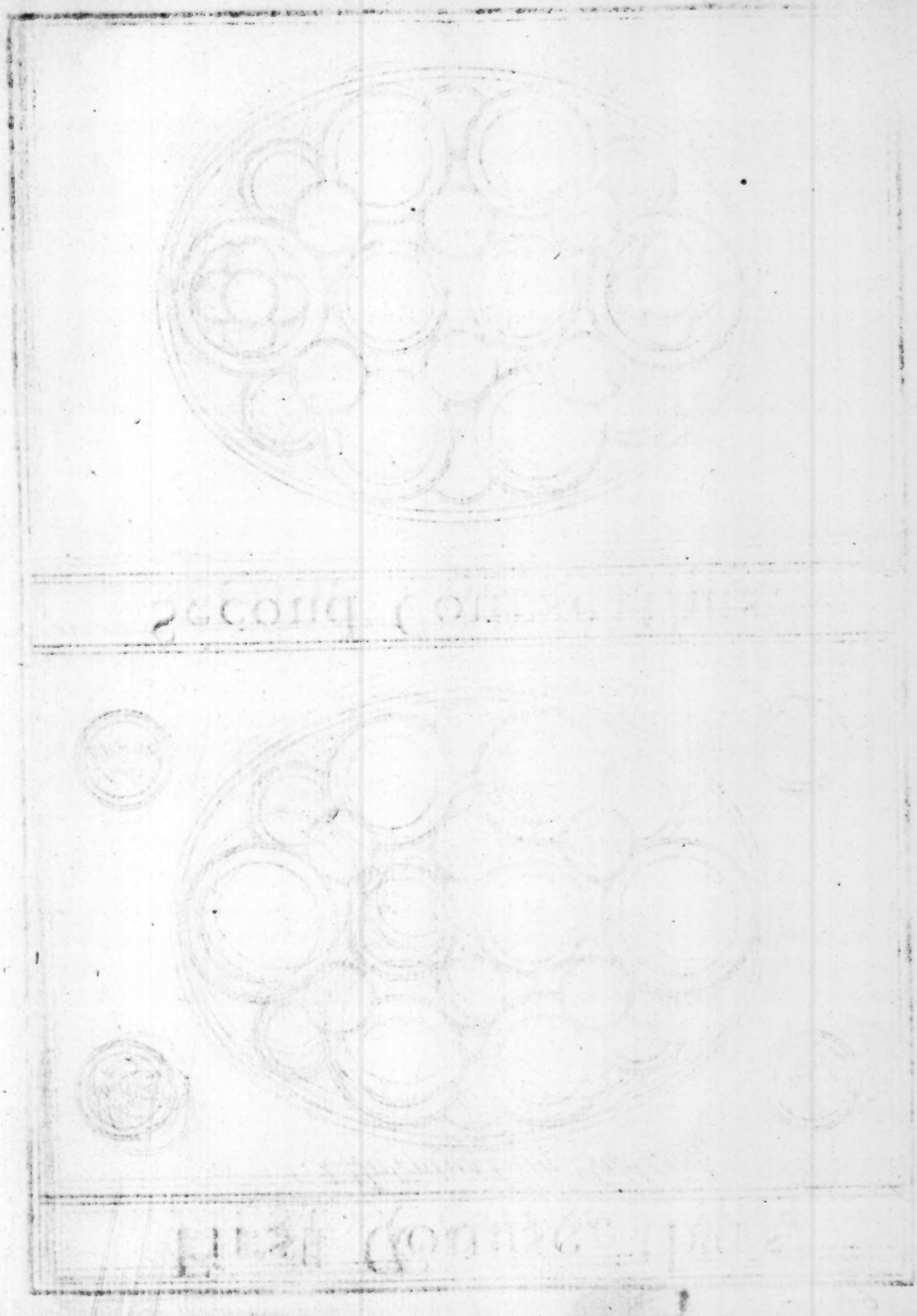
First Course thus,

A Twenty Dish Table.



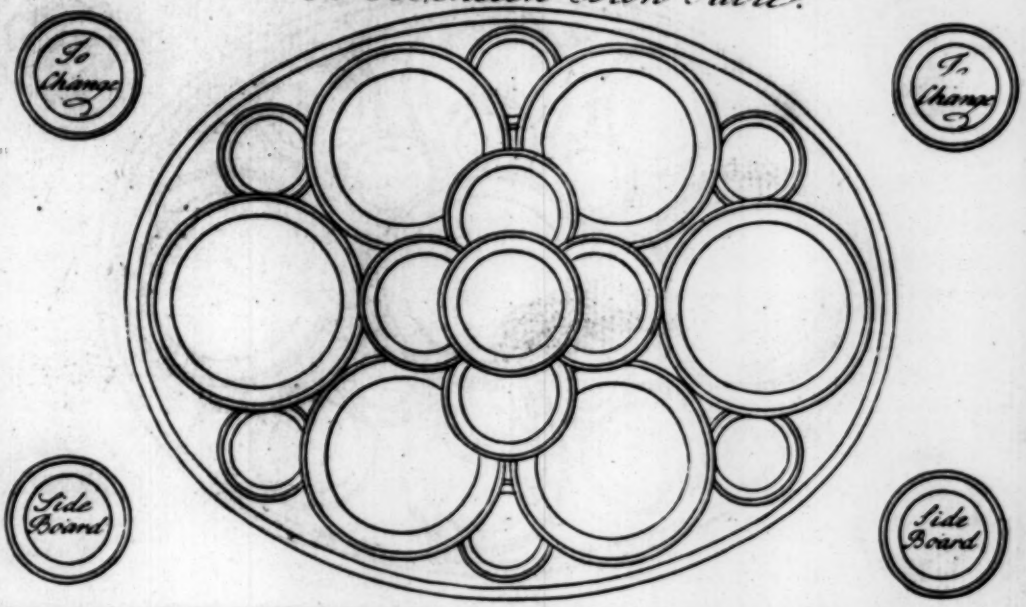
Second Course thus,



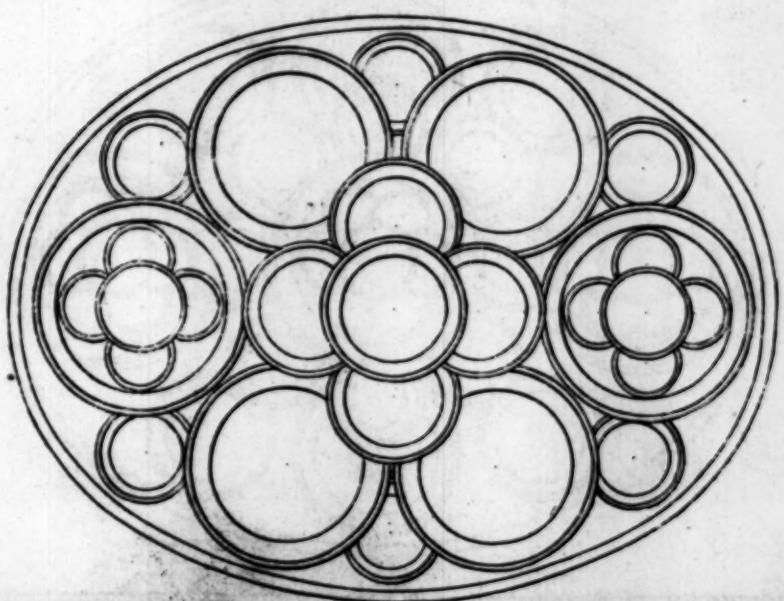


First Course thus,

A Seventeen Dish Table.



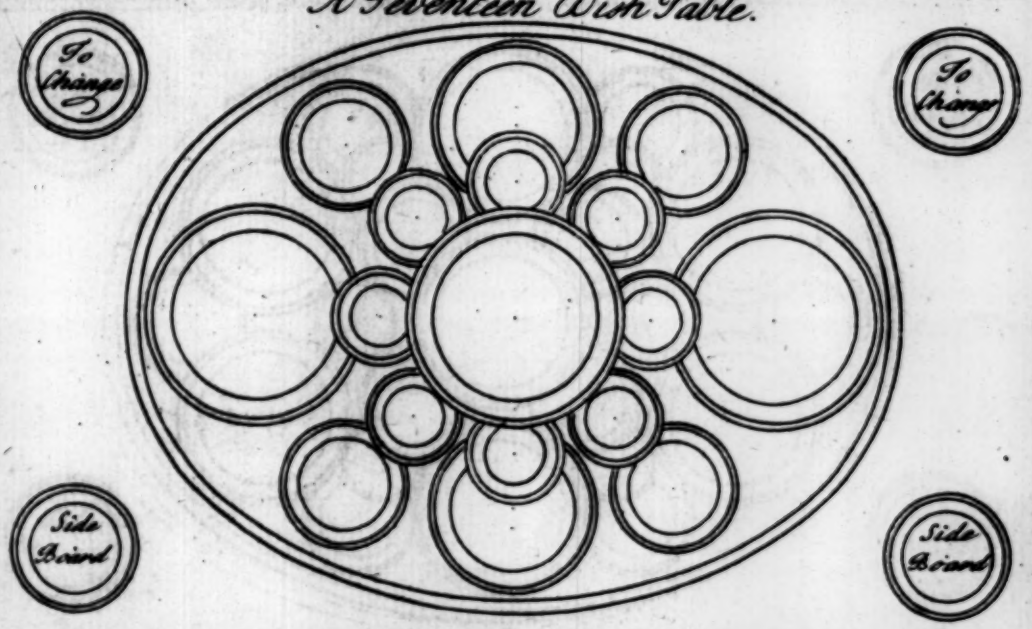
Second Cours thus,



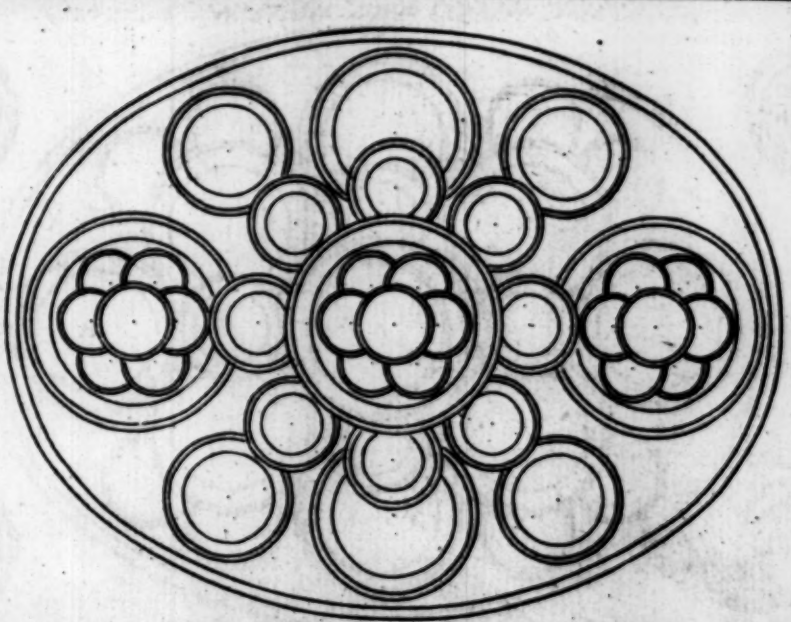
First Course Plus

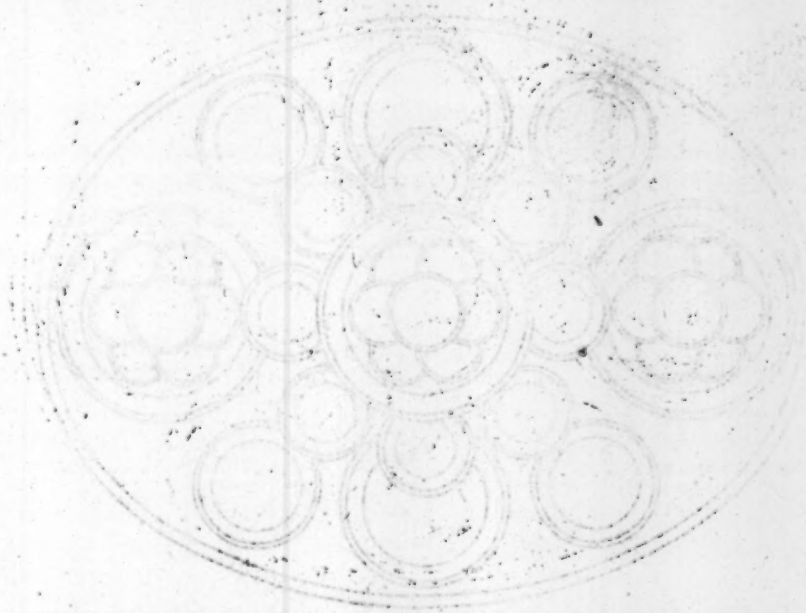
First Course thus,

A Seventeen Dish Table.

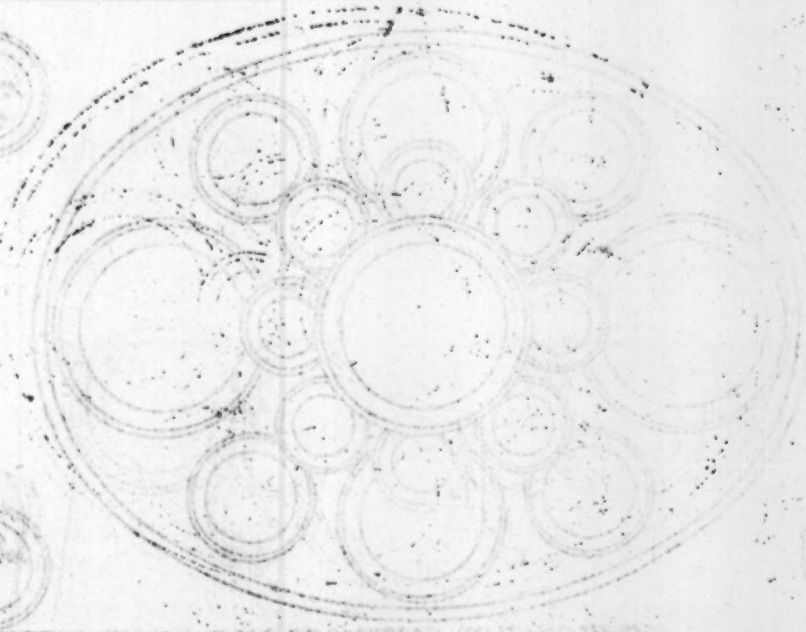


Second Cours thus,





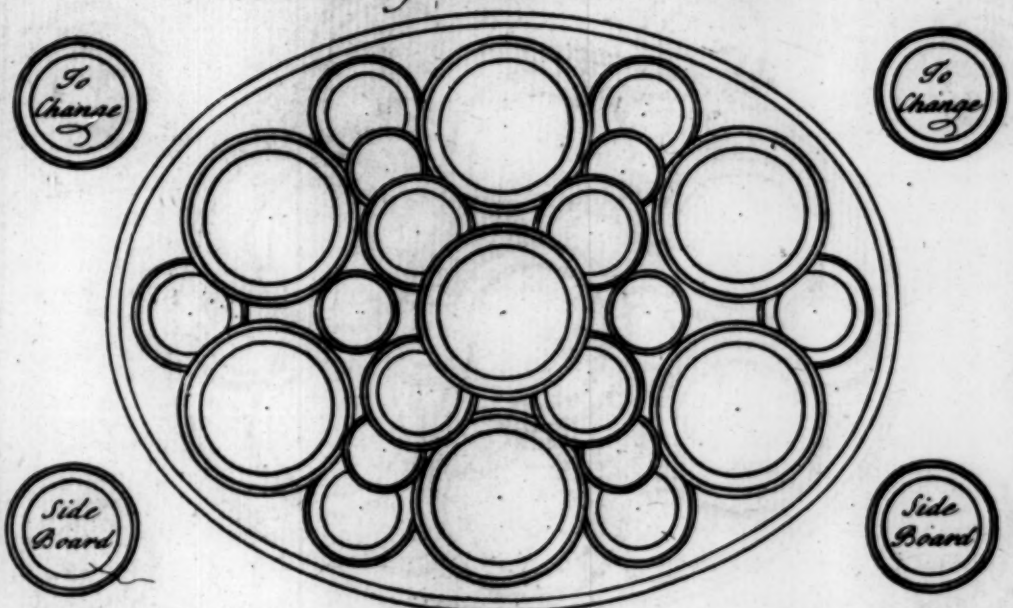
SECOND CONCEPT



FINAL CONCEPT

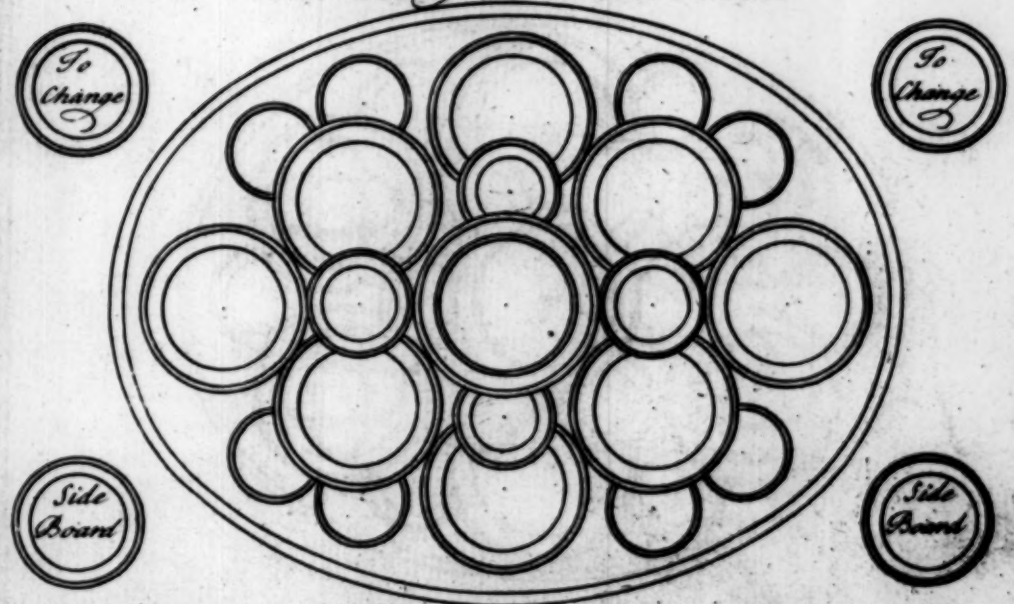
Both Courses thus,

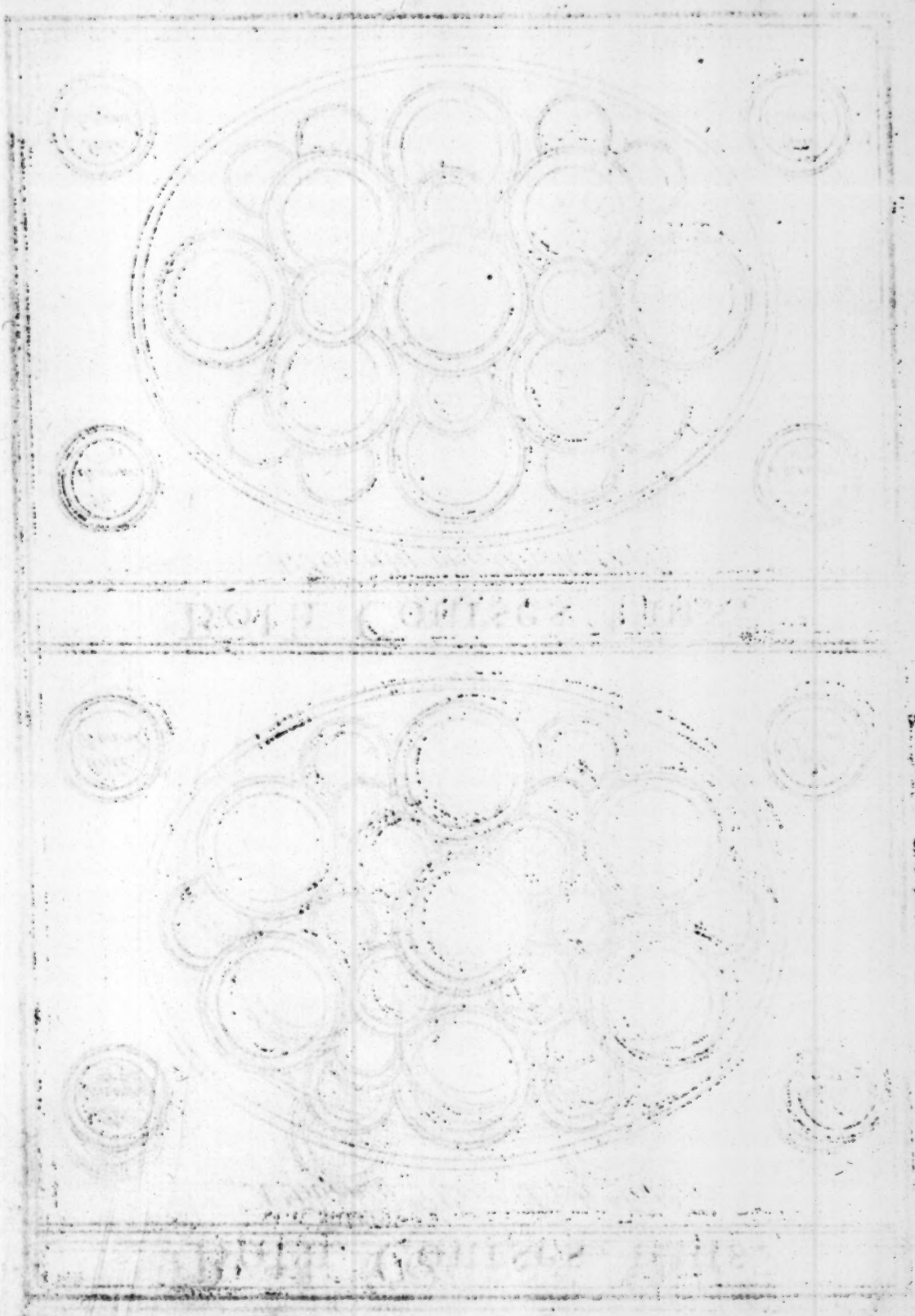
A Twenty Three Dish Table.



Both Courses thus,

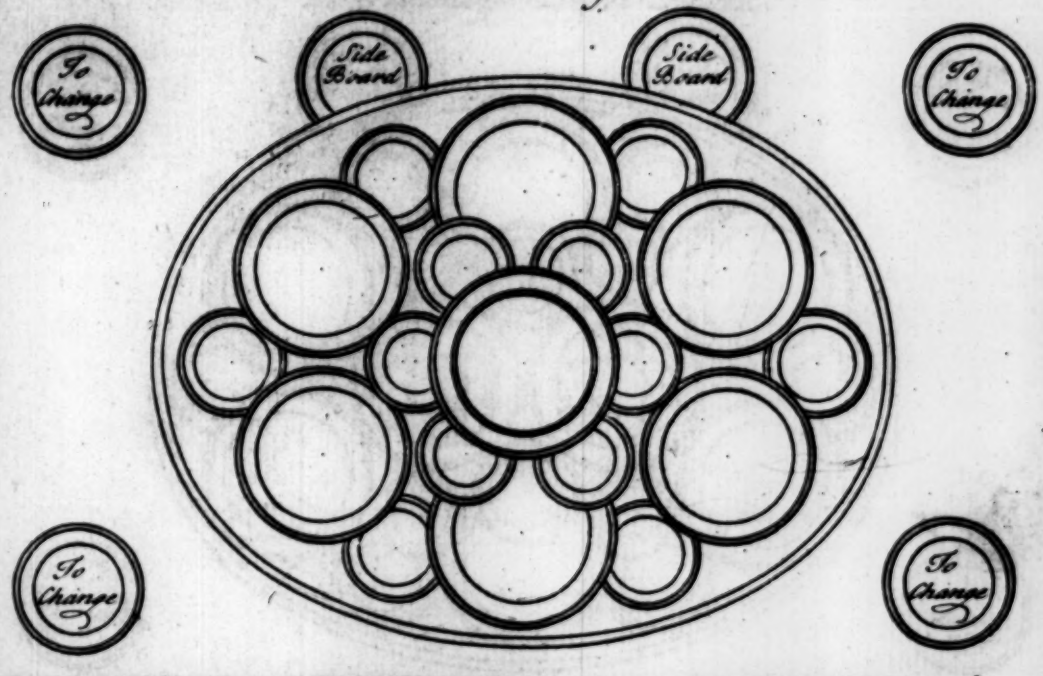
A Twenty one Dish Table.



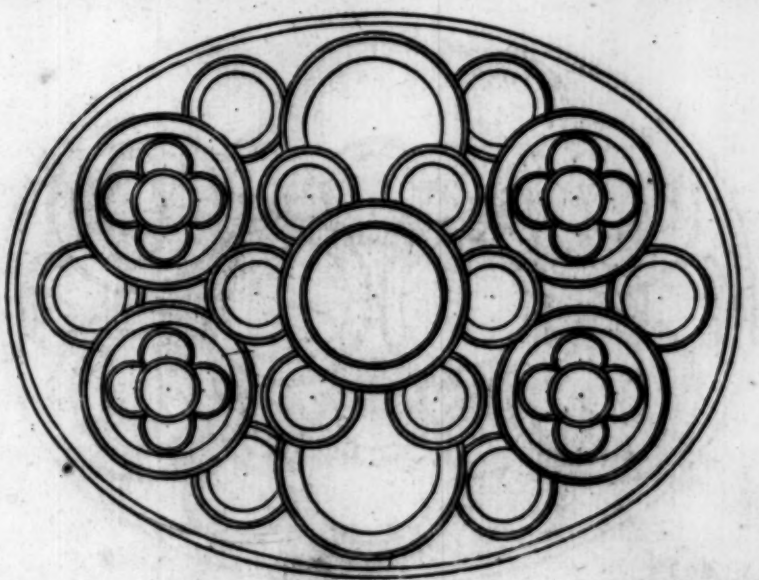


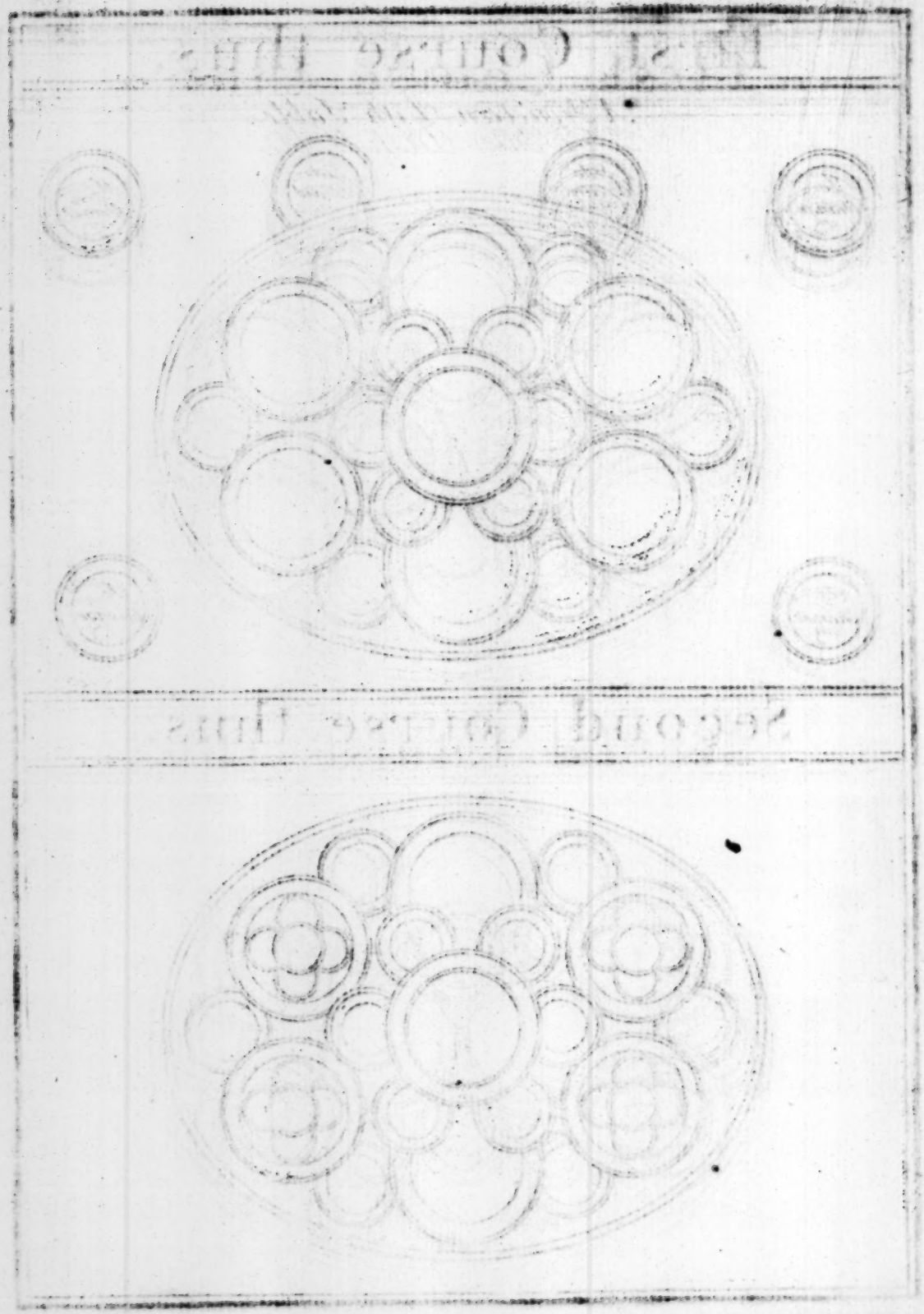
First Course thus.

A Nineteen Dish Table.



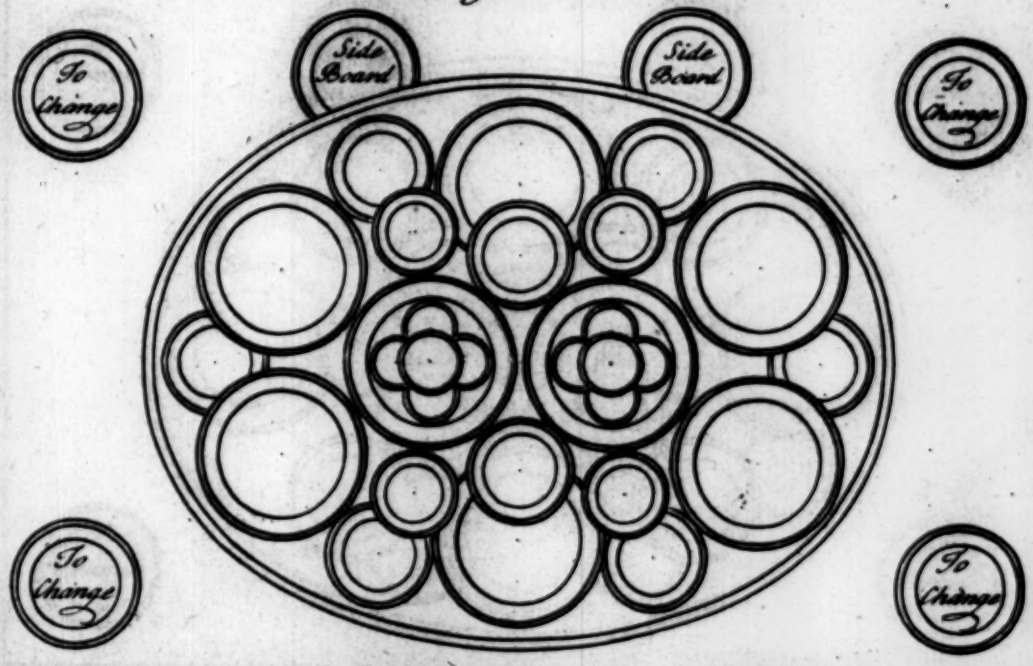
Second Course thus.



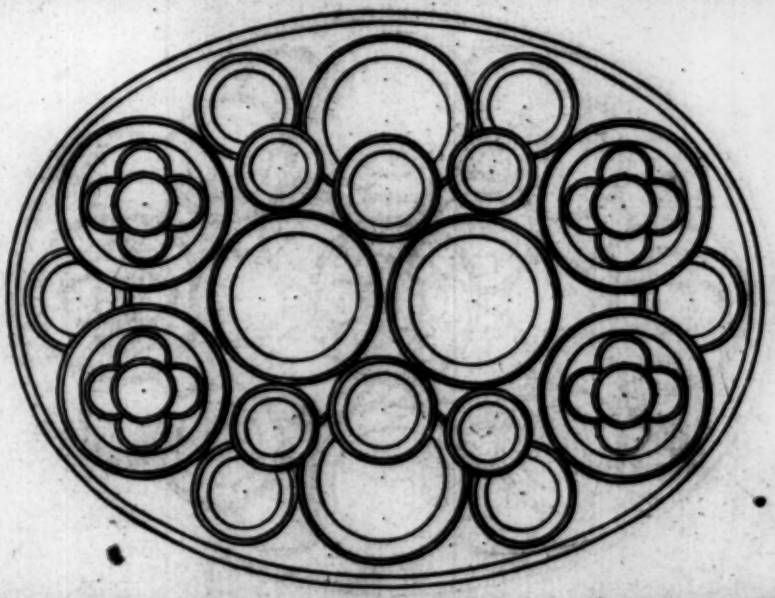


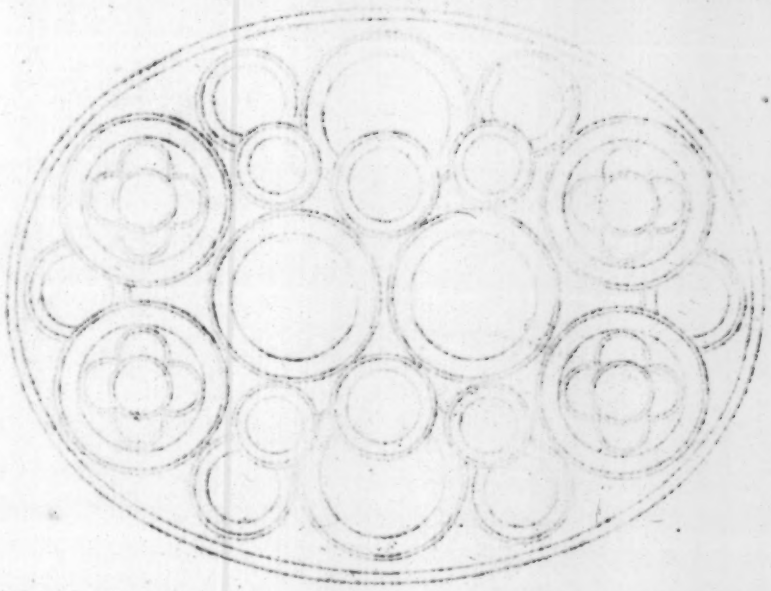
First Course thus,

A Twenty Dish Table.

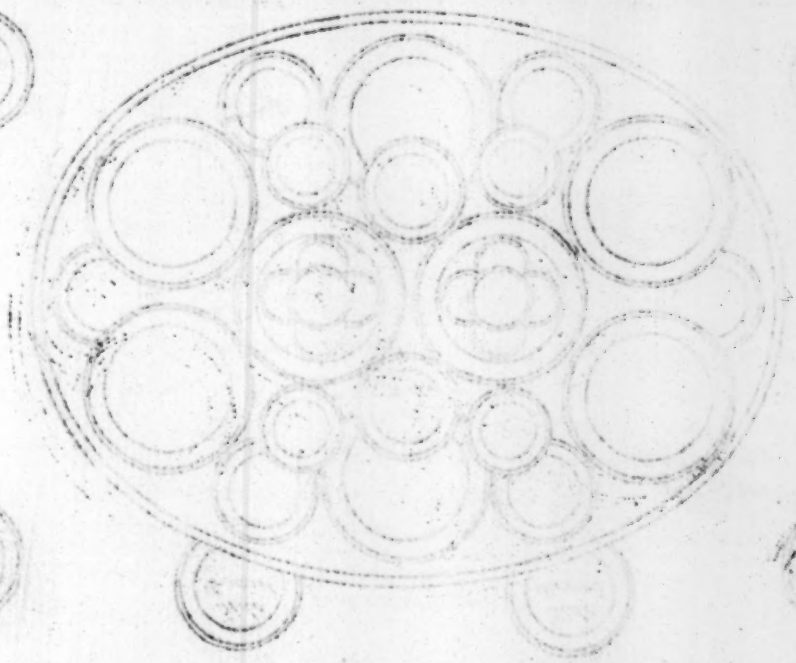


Second Course thus.





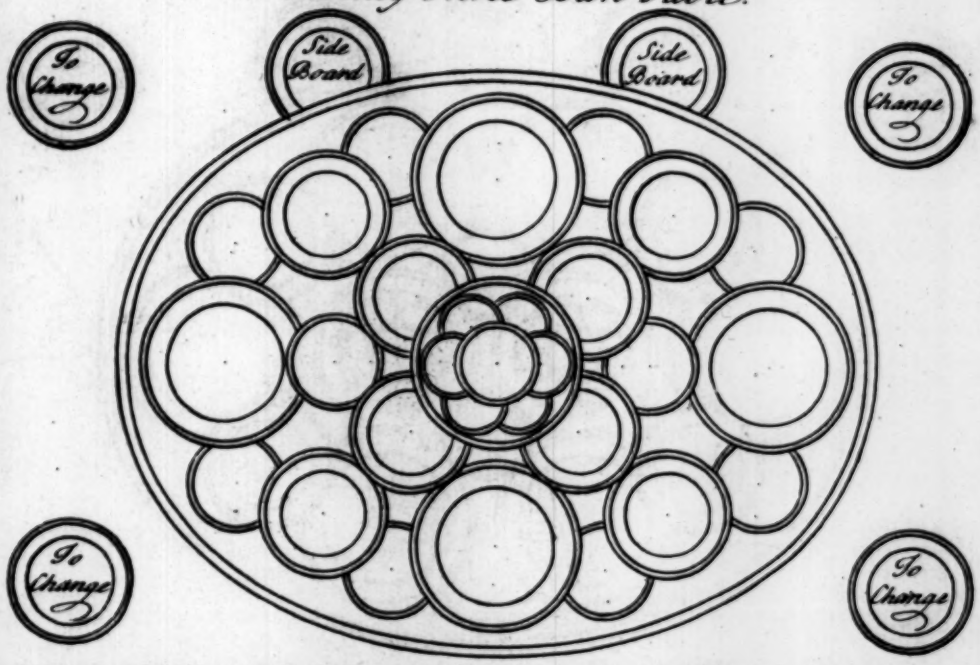
SECOND COURSE PLAN.



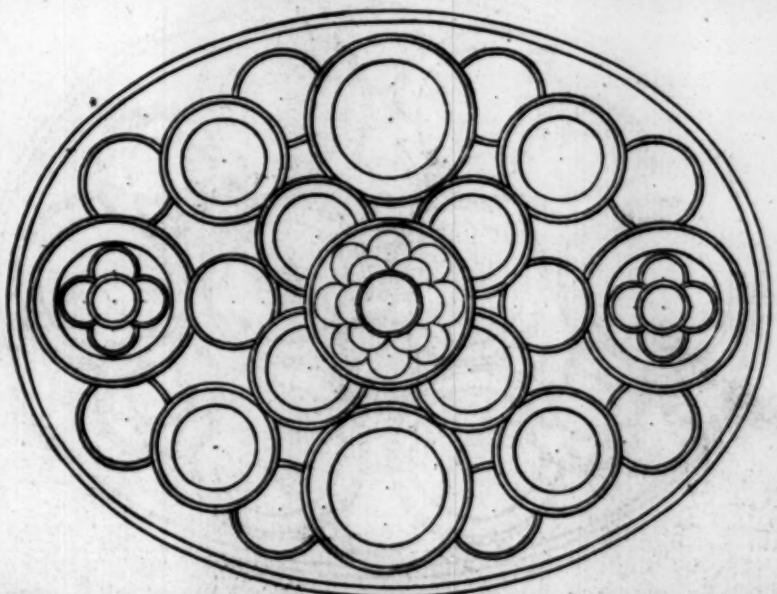
FIRST COURSE PLAN.

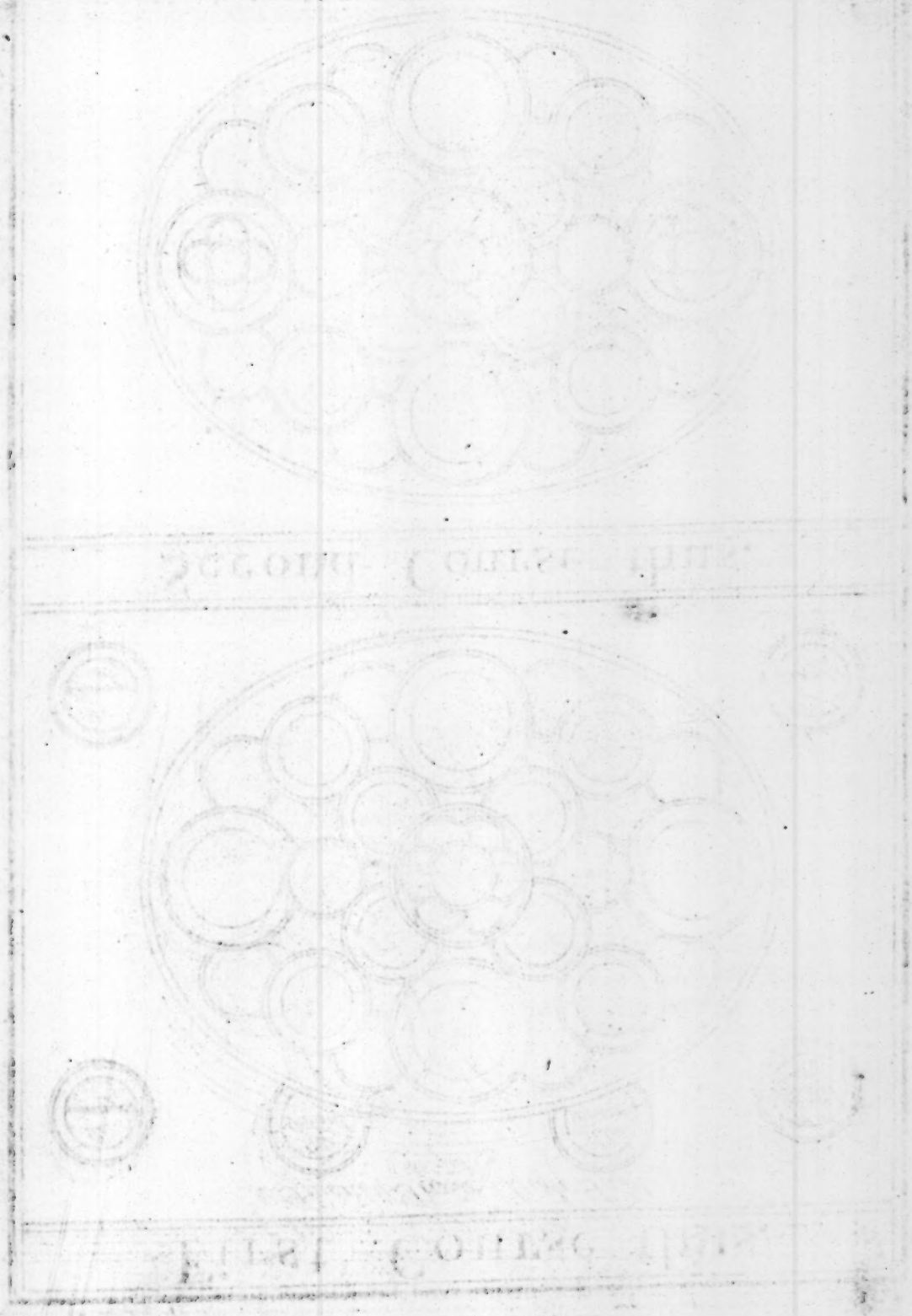
First Course thus,

A Twenty Three Dish Table.



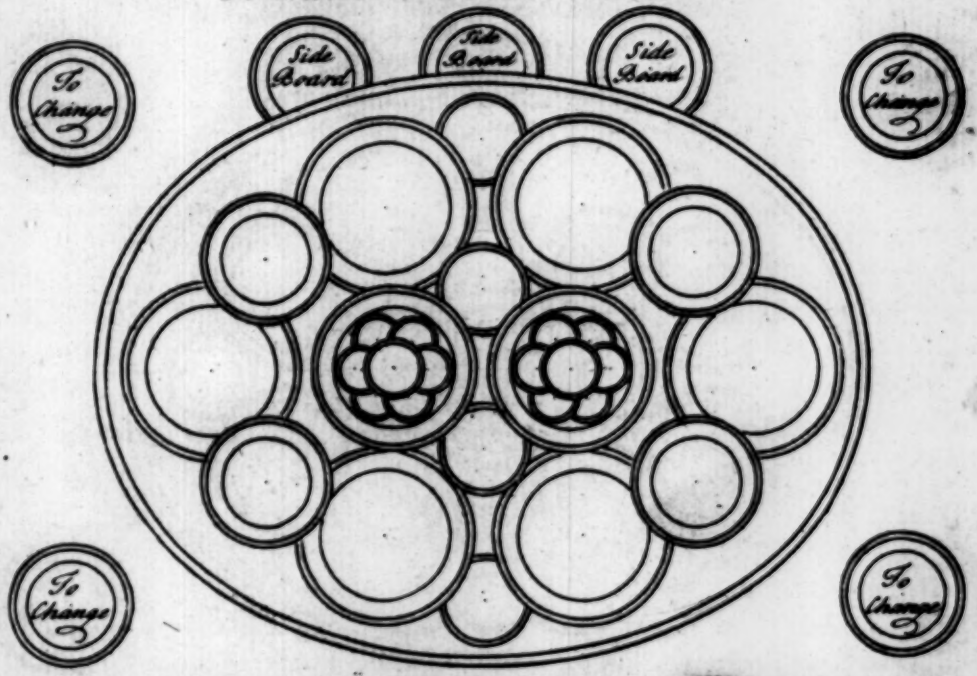
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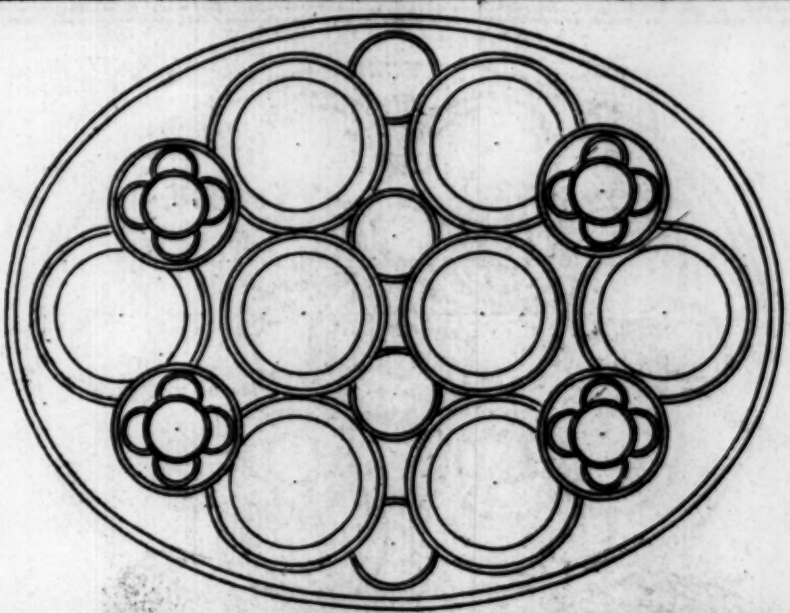


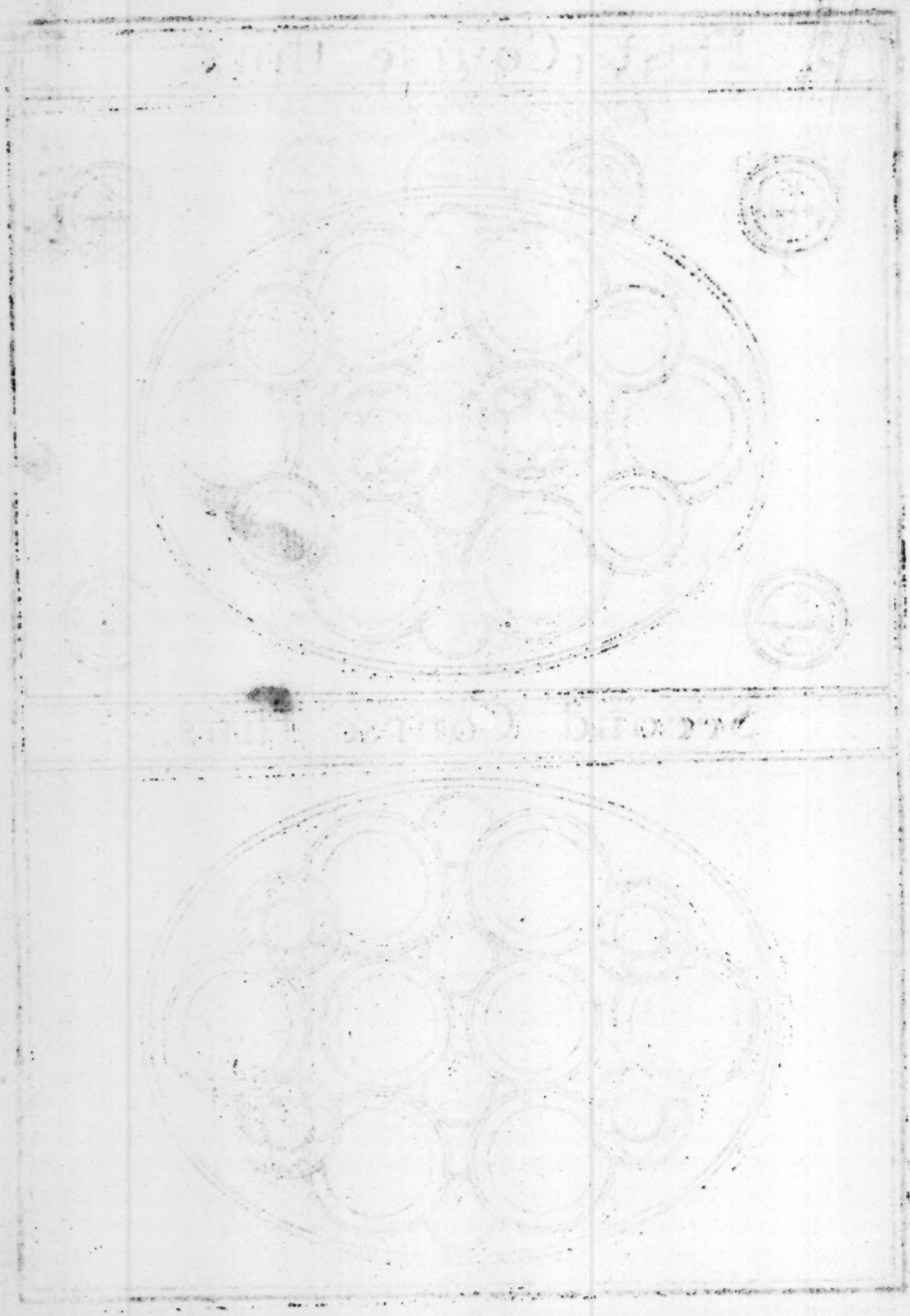
First Course thus,

A Sixteen Dish Table.



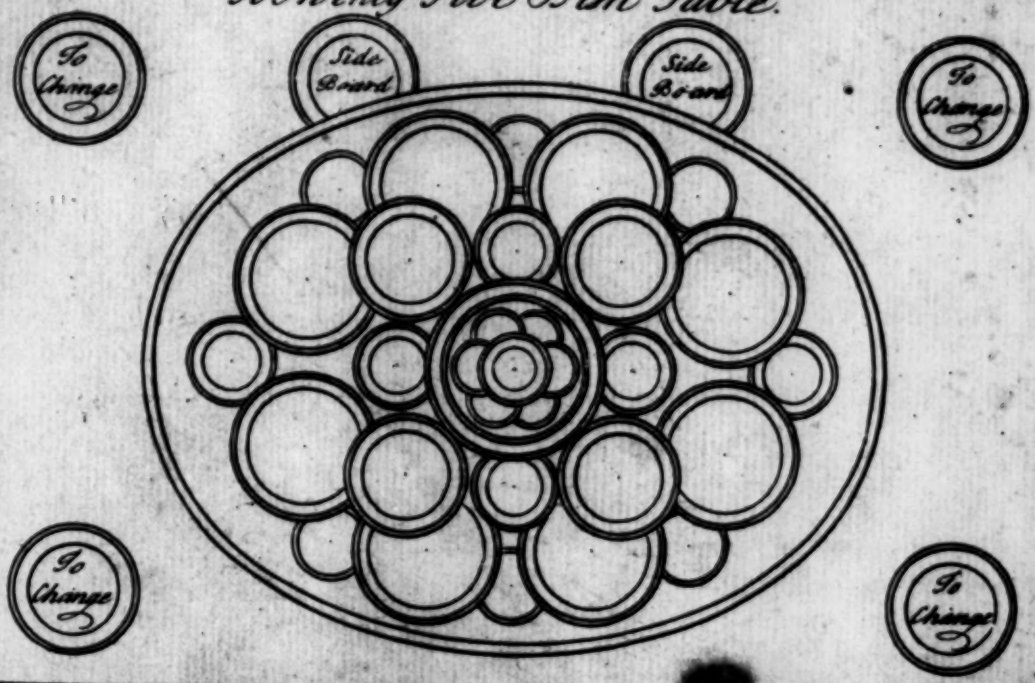
Second Course thus,



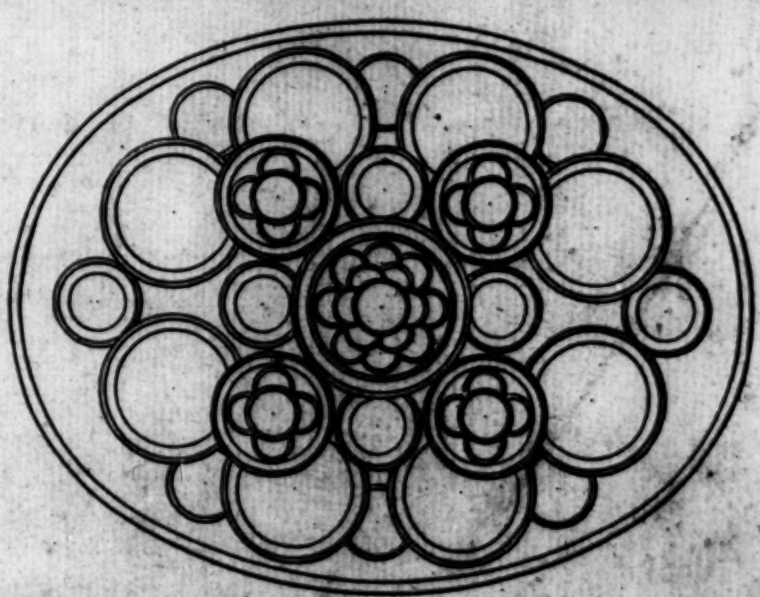


First Cours thus,

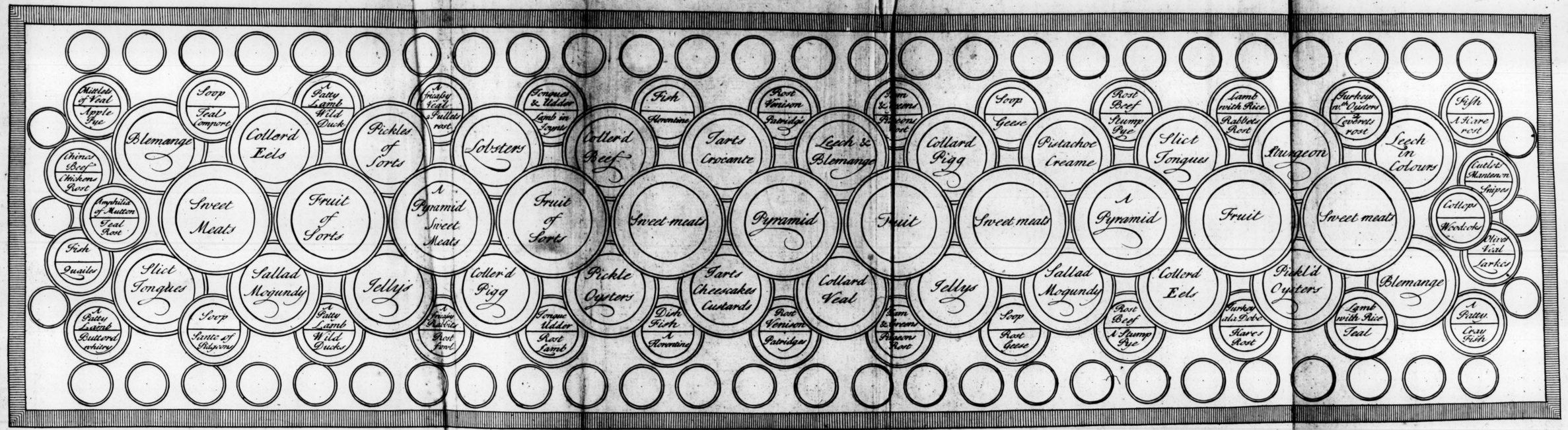
A Inventy Five Dish Table.



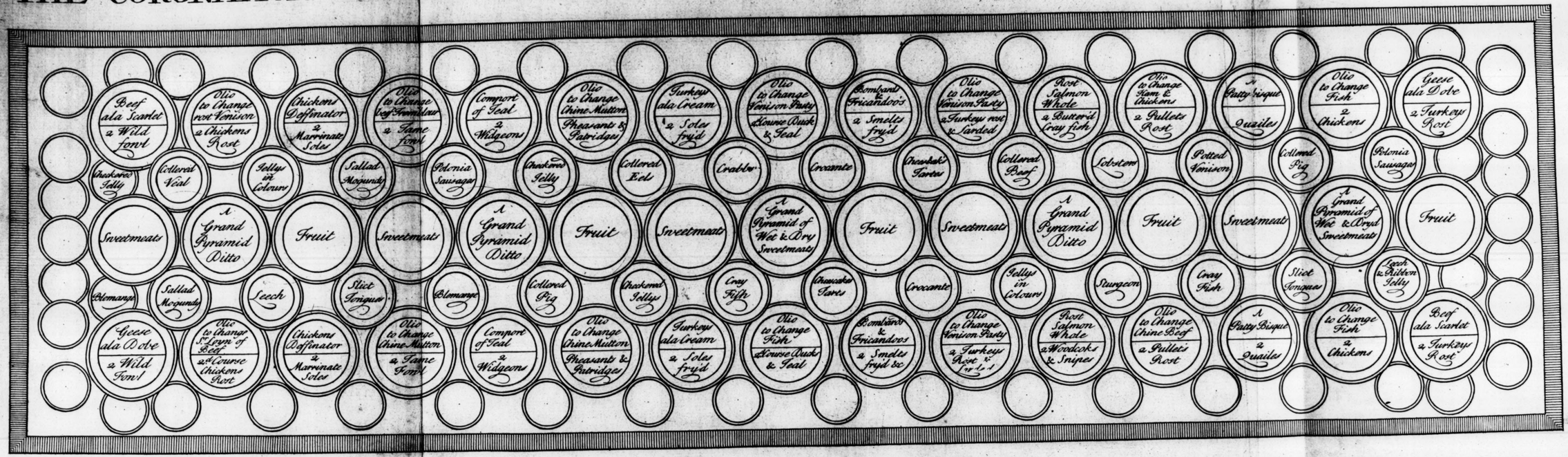
Second Course thus,



A LONG TABLE FOR EITHER INSTALLMENT OR CORONATION,



THE CORONATION DINNER OF KING GEO.: nd IN WESTMINSTER HALL THREE TABLES THUS.



A TABLE OF FOWL

Moſt Proper and in Seaſon for the Four Quarters of the Year.

March, April, May.	June, July, Auguſt.	Sept.br, Octo.br, Novem.br	Decem.br, January, Feb.ry
Turkeys with Eggs	Ruffs Reeves Godwits	Wild Ducks	Chickens
Pheasants with Eggs	Knotts Quails Rayls	Teals	Woodcocks
Partridges nr. green Corn	Pewets Dottrells	Wild Geese	Snipes
Pullets with Eggs	Pheasant Polts	Burganders	Larks.
Green Geese	Young Partridges	Brandgeese	Plovers
Young Ducklins	Heath Polts, Black or	Widgeons	Curlews
Tame Pidgeons	Red Game	Shrilldraks	Redshanks
Squab Pidgeons	Turkey Caponetts	Cackle Ducks	Sea Pheasants
Young Rabbets	Flacking Ducks	Cygnets	Sea Parrots
Young Leverets	Wheat Ears	Pheasants	Shuflers
Caponetts	Virgin Pullets	Partridges	Divers
Chicken Peepers	Young Herons	Gronse	Ox Eyes
Young Turkeys	Young Bitterns	Hares	Pea Cocks & Hens
Tame Ducks	Young Bustards	Rabbets	Bustards
Young Rooks	Pea Polts	Ortelans	Turkeys
Young Sparrows	Wild Pidgeons	Wild Pidgeons	Geese
	Young Coots	Capons	Blackbirds
		Pullets	Feldefares, Thrushes.